

# **United States Marine Corps**

# Commanders' Program and Spouses' Workshop

# Entertainment Guide

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| A green     |

Event Date Time

| Place            |  |
|------------------|--|
| Number of Guests |  |
| Style/Theme      |  |

### THE ENTERTAINMENT PAD

| MENU           | RECIPE SOURCE & PREPARATION TIME | THINGS TO DO    | ✓            |
|----------------|----------------------------------|-----------------|--------------|
| HORS D'OEUVRES |                                  | ONE WEEK BEFORE |              |
|                |                                  |                 |              |
|                |                                  |                 |              |
| APPETIZER      |                                  | 3 DAYS BEFORE   |              |
|                |                                  |                 |              |
| ENTRÉE         |                                  | THE DAY BEFORE  | -            |
|                |                                  |                 |              |
| CIPT DIGITED   |                                  |                 |              |
| SIDE DISHES    |                                  |                 |              |
|                |                                  |                 |              |
| SALAD          |                                  | ON THE DAY      |              |
|                |                                  |                 |              |
| DESSERT        |                                  |                 |              |
|                |                                  |                 |              |
| WINES ETC.     |                                  | LAST MINUTE     |              |
| WINES ETC.     |                                  | LAST MINUTE     |              |
|                |                                  |                 |              |
|                |                                  |                 |              |
|                |                                  |                 |              |
|                |                                  |                 |              |
| GUEST LIST/VIP | Norma                            | PHONE NUMBERS   | ·            |
|                | NOTES                            | LIQUOR          |              |
|                |                                  | FLORIST         |              |
|                |                                  | BUTCHER         |              |
|                |                                  | GROCERY         |              |
|                |                                  | HELP            |              |
|                |                                  |                 |              |
|                |                                  |                 |              |
|                |                                  | SUPPLIES        | $\checkmark$ |
|                |                                  | CHAIRS          |              |
|                |                                  | DISHES          |              |
|                |                                  | SILVER          |              |
|                |                                  | GLASSES         |              |
|                |                                  |                 |              |
|                |                                  |                 |              |
|                |                                  |                 |              |
|                |                                  |                 |              |
|                |                                  |                 |              |

# Why We Entertain... By Former Commander's Spouses

I think Commanders and spouses should definitely entertain. Commanders are the keepers of the Marine Corps traditions, customs and courtesies. I truly feel the Commander along with spouse inherits the responsibility for passing on the traditions of the Corps...and entertaining is one of those traditions. I think the big question is "what is the purpose of entertaining?" The Corps prides itself on being a Marine family. It is through social gatherings that the Commander strengthens the family ties and bonds. He/she sets the tone for unity. There is no better avenue for creating that unity of families than through gatherings at the Commander's place. It is at these type gatherings that we all have learned many things about the traditions of the Corps. Think that you should stress that entertaining does not have to be expensive.

Realistically, I know that it is hard for some people to entertain because they feel they won't "measure up" to some unattainable standard. We can't all be the "Barefoot Contessa" and that's okay. Yet it is important for the boss and the boss's spouse to show their appreciation to the people who work so hard for the Marine Corps by occasionally having a party — be it burgers in the backyard or a holiday reception. Use paper plates, learn food shortcuts, play your favorite music, turn the lights low (it hides the dust!) and just enjoy the people you have over. They do notice and they do appreciate your efforts; even Ebenezer Scrooge fondly remembered "Old Fezziwig's Christmas Parties."

In a nutshell, the most important reason for commanding officers to entertain is to help the unit become more cohesive. Social gatherings help active duty members relax together and give the spouses the opportunity to meet each other and gain support mechanisms. *Only other spouses in that command can understand the challenges that the deployments present.* The side benefit is that it is a fun thing to do!!

- 1. The battalion is a unit, a family and building relationships and camaraderie is very important to a successful command.
- 2. Entertaining is a form of expressing our "Thanks" to both Marines and *also* the spouses for their dedication, devotion to their jobs and to their role as involved Marine spouses.
- 3. Its plain 'ole fun!! Every time we did a bash, it was just that...a good time, with a dinner party theme...Mexican Fiesta, A Beach Party with sand, leas, tropical drinks and all or even "A Toast to our Corps", a Pre-Ball Reception...Boy all of this talk of entertaining just makes exhausted thinking about it again...But it was fun you know, like you, Lisa, I love to do it!
- 4. Additionally, along with #3 above, entertaining your Marines and their spouse's gives everyone an opportunity to relax, have a good time and "put the days work behind them for a few hours."

Entertaining has been a great way for us to get to know the members of the command on a personal basis and give them a chance to see us in our home. We have had various members of the command to our home and they see how Colonels live. We really enjoy having the LT's

over for dinner. It is a great opportunity to get to know the junior officers and stay in touch with the youth.

- 1. Entertain because it puts a human face on the commander. The unit sees that he or she has a life outside the Office. Your home demonstrates to people what is important to you or enjoyed by you, i.e. your collections, books, pictures, even furnishings with dents and scratches from previous moves.
- 2. Entertaining builds a cohesive group, wives and/or spouses included. It presents an opportunity for spouses to meet other spouses where they can share experiences and information, possibly build friendships, which are vital during times of deployment or other stressful work periods for the service member.
- 3. Entertaining provides a casual environment where the spouse can make contact with the people the commander spends most waking hours with. This relationship building process provides useful insight to understanding the stresses and joys the commander experiences.
- 4. The more you entertain the more fun you will have as a hostess and spouse. Each social event is a learning experience preparing you for the next party or dinner or coffee. It helps you become a better conversationalist as well.
- ...Entertain because opening your home to the community helps to create an environment which is just that a community. If you are in a large non-military community, it's probably one of the few links. In a smaller, military community, these events are vital to ensure that military members see each other on less formal basis and for spouse to have a chance to enjoy themselves with their spouses in a comfortable setting.
- ...Because you can learn so much from your guests! You get to know them, and because you're more likely to hear about their interests or concerns in a less stressful, more positive setting. You can be a better leader of your team. In turn, they find out that you're normal, too.
- ...Because you are in a senior position and with privilege is responsibility! If you have been given government quarters, it doesn't belong to you. It should be used for entertaining.
- ....Because be entertaining them, you serve your guests, anticipating and ensuring their comfort and happiness. It's quite flattering and it makes your team/spouses feel appreciated.

I entertain to make the group feel that we truly did care for them, enough to not only spend our money but more importantly our time with them. We took great effort to entertain with the key members of the command and the KVC.

Our house was too small to have the whole group over so we just did them in smaller groups or we entertained out.

We bought gifts at Christmas, for the key volunteers. And we got the officers spouses together at least once a month at rotating homes. The sharing of time brought the entire command together in a very wonderful way. The most important part though was we did it because we felt we should, but the real reason was because it was fun!



Make sure you and your spouse make your plan for entertaining...your time will be over before you know it and you will wonder what happened?

The most challenging part about entertaining is following through and having the party...don't allow distractions to sway you...see your entertaining plans through.

Plan events at different times to make sure you include all

There is no perfect party...

- Everything takes longer than you think
- Something always goes wrong (the key is to relax...no will know but you)

Organization is the key to success

Centerpieces do not have to be flowers

- Italian Dinner...use pasta, olive oil, balsamic vinegar bottles, can tomatoes, bread sticks and wine
- Breakfast Brunch...waffle iron, odd bottles of syrup, gourmet pancake mix boxes
- Seasonal Fruit and Vegetables...
  - o Apples, pineapples, artichokes make great taper candleholders. Lemons, mini pumpkins and oranges for votives,
  - o Clip greens with your fruit centerpieces

If you have a friend with a fabulous flower garden or just a few interesting flowers ask if you can come and clip some for your party (San Luis Rey has great Bird of Paradise all over and orange trees! You'll find magnolia's in the south, camellias at Quantico and Lejeune, orchids in Hawaii and Okinawa).

Arrange flowers in a small pumpkin.

Multiply the number of guest you have by three to determine how many napkins to buy.

Use a pumpkin as a soup tureen in the fall.

Make sure you have enough garbage cans around the area.

Abundance is the sign of a gracious host.

Basil plants keep flies away. Pinch them before you serve the food to have a stronger scent.

When you have potlucks do not do A to L and M to Z, you never know what you are going to get! A better idea is to have a theme (Mexican, Italian, chilies or soups). Have your guests switch seats during a party. This helps to keep the party alive and interesting.

Line your walkway with paper lunch bag luminaries. Fill each bag with about 2 inches of sand and a tea light candle.

Always cook what you are familiar with and capable of so you don't feel overwhelmed.

Look online to find out how to fold napkins in decorative ways...this could be your table decoration.

Line your table with an assortment of bottles (antique, colored, clear, all different shapes and sizes) and place a single flower in them.

Never do the dishes during a party. It makes the guest feel like you want them to leave or that it was too much work. Instead fill the sink before they come with soapy water and just toss the dishes in as you go.

Always have a plan and a schedule for the day and night of the party. You don't want to forget to do something. This also helps you to relax and enjoy your party.

Ask a friend or two to come the day before the party to make as much of the food as you can. You will cut your time in half and it is a lot more fun to work together.

When you do not have a table...

- Serve finger foods...easier for your guests to manage while standing, etc.
- Use other tables that are around to place food (this helps spread out the food so everyone can get to it).
- Use lap trays (Marine wives always seem to have bamboo trays or wooden plates so ask around).
- Use card tables, rent a table, borrow from a friend, open two drawers and lay a board over the two and place food on the counter and the drawers (this makes for a beautiful display).

Placement of food on the buffet table is important...place bread, potatoes, salads then meat...otherwise you might run out of meat before everyone goes through the line.

Set up a bar in a closet or a doorway of a room that you do not plan to use.

Make sure to include the following on invitations:

• Host name, type of event, date, time, location and RSVP desires.

#### Optional information:

• Attire, rain date, plan for parking, map, children welcome, free to bring a date, etc.

If you live in southern California or the Parris Island area it is a wonderful idea to take your volunteers to the recruit emblem ceremonies. This is an amazing motivational event and will highly motivate your ladies as Marine wives. If you are a deploying unit do it a month or so before they go...it will certainly help recharge your batteries.

As a commanders wife it is always a good idea to encourage your spouses to join clubs and to volunteer at one of the base organizations.

Get with fellow commanders and plan parties...each can help the other(s) with their respective party. Everyone always enjoys and extra hand and this also frees you up to socialize with your guests. It also makes set-up and clean-up a breeze!

Make the dollar store your new best friend!

www.realsimple has great ideas for entertaining.

#### Deploying units...

• Make sure you plan ahead for activities... (i.e. when you have your children's Christmas party use that opportunity for the kids to make Valentines Day cards to send to ship or unit. Remember, mail can take longer than you think. Send the cards to a designated person. You might need more than one person if the unit is deployed to multiple locations/various ships.

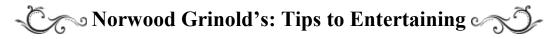
#### For your Easter party:

- Stations/bases usually have costumes for rent.
- Reserve your space for the party early.
- Make papier-mâché Easter eggs (balloons covered with newspaper, flour and water. Look online for instructions'...it's easy and fun and cheap!)
- Make Easter baskets out of old diaper wipe boxes. You can even grow grass in the baskets or sprouted wheat.
- Use old strawberry baskets too.
- Have the Easter Bunny lead the kids in the Bunny Hop.
- Have an Easter Bonnet parade.
- Don't forget the cameras...always have back-ups!

#### For your Christmas party:

- Stations/bases usually have costumes for rent.
- Decide if Santa is giving gifts or just candy canes.
- Have a camera to take pictures with Santa.
- Make paper angels and noodle angels.
- Make reindeer clothes pins.
- Make pinecone bird feeders.
- Make paper ornaments.





- 1. Have a trademark.
- 2. Give the kind of party no one else is giving.
- 3. If you have a fireplace, use it.
- 4. Combine a party with an entertainment.
- 5. Make tablecloths.
- 6. Learn to make topiary. (Directions to follow)
- 7. Have coffees or dessert and coffee for wives' groups.
- 8. Have your Sergeant Major's wife over to lunch. Get to be friends.
- 9. Plant some flowers. Some for home. Some to give away.
- 10. Plant herbs and learn to use them.
- 11. Learn to make a great soufflé, mousse, or French bread.
- 12. Take pictures and email to guest. Do no post on face book.
- 13. Have a soup party.
- 14. Learn to make great chili for a winning menu winter or summer (chili in the winter; taco salad in summer).
- 15. Ask for RSVP, not Regrets Only on invitation.
- 16. Tell guest what to wear. They want to know. Casual. Informal. Formal. Also us "no tie, "coat and tie", "blue jeans", "sports attire."
- 17. Have live music if possible.
- 18. Centerpieces: Flowers are expensive, Use fruit, candles, and seasonal decorations.
- 19. The WELCOME at the front door sets the tone for the party.
- 20. If you have a buffet, select a menu that doesn't require a knife. Don not even put a knife out.
- 21. If something gets broken...
- 22. Don't serve anything in the container it was bought in.
- 23. Select music for your party that goes with the party. If it is not right, it becomes a liability. Change mood every 15 minutes.
- 24. Use luminaries to light the way to your door. Tiki torches are a great investment.
- 25. Enlist children to help with party coats in winter, pass empty trays. This is a great way to teach them how to extend hospitality. If not a part of the party, maybe they can spend the night with a friend.
- 26. Great desserts make lasting impressions.
- 27. Learn the etiquette of pouring tea.

28. Have a great fall, winter, spring, and summer party.

Fall: Back to school party

Halloween party Football game party

Winter: Caroling and Box Supper

New Year's Day Scavenger Hunt

New Year's Day lunch or Resolution Brunch

Chinese New Year

Spring: Skating Party

St. Patrick's Day Irish Supper

April 15<sup>th</sup> Party – I've lost my shirt party A Mexican Celebration at Casa de Krulak

Summer: Golf Tournament Supper at 19<sup>th</sup> Hole

July Fourth

**Indian Summer Soiree** 

- 29. The Front Door: shined brass, flowers in pots, fresh versus artificial, them for party, door knocker, host and hostess at door.
- 30. ALWAYS have refreshments to offer guests expected and unexpected.
- 31. Have a stock of ice breakers for wives' groups.
- 32. If you live in California or the Southwest, buy a Mexican stove.
- 33. Go to Estate Sales.
- 34. Write notes of thanks, encouragement and congratulations.
- 35. Have wives' group meet at your house. Until you are the Commanding General's wife. Then once they have seen your quarters, start meeting in their homes.
- 36. Have a social roster but ask for permission before including anyone's name. Make it clear to all that the roster is for the use and convenience of your group, not to be used for "home based" parties or to give to others.
- 37. Take picnics to officers' families when moving in or out.
- 38. Have a progressive supper.
- 39. Regimental CO's wife work through the battalion CP's wives and entertain a battalion at a time.
- 40. Call before you go to someone's house.
- 41. Send guest home with something special homemade herb vinegar, potpourri, nosegay, basket of fruit, tied up in basket with ribbon.

- 42. Look for an unexpected or unusual location for a party. Sometimes the location of the party is reason enough for the party.
- 43. Create reasons for parties, look for opportunities to entertain. Don't wait for the "have to" to get started.
- 44. Be a great guest; watch of "strays", learn to be a good conservationist, anticipate a hostess' predicaments, don't stay and visit with your best friend, don't break up a party if you need to leave early depart without fanfare.
- 45. Don't arrive early or more than 15 minutes late.
- 46. Don't call your hostess the hour before the party.
- 47. Send a thank you note the next day, even a great postcard will do.
- 48. Discover your own comfort level and entertain there.
- 49. Plan effectively so you are collected by the time guests arrive. It is very unsettling for guest to feel that you have overworked or are overtired.
- 50. Don't try new recipes for parties; maybe not even a new hairstyle.
- 51. Remember 3 P's. You want your guests to feel PRIVILEGED to be in your home, PAMPERED by your concern for details, and PLEASED you are enjoying your own party.
- 52. Be a good introducer of guests. Pass along information to get the conversation started.
- 53. Be specific about what to wear to the party.
- 54. Don't let a situation persist that will embarrass a guest.
- 55. Anything not-traditional will bring out a sense of adventure for your guests. By being unorthodox you allow guest to relax.
- 56. Never run out of food. Remember, if you have lots of people who don't know each other, they will concentrate on the food, while great friends will talk more, eat less.
- 57. Buy an ice cream freezer for summer fun.
- 58. Don't overwork decorations, particularly when it is a more formal affair.
- 59. If you are having a sit-down dinner, think about soup in a mug before the main course or dessert and coffee in the living room.
- 60. Think of new ways to do old things. Instead of dropping store bought croutons and cheese on top of soup in the kitchen, make great homemade croutons, and have bowls of them on the table along with freshly grated cheese. It looks and taste different. Remember, details always the details.
- 61. Buy nutmegs and a real nutmeg grater to pass around for dessert.
- 62. Ask for an espresso machine for Christmas. You can make an event out of using it.
- 63. Keep a party journal.
- 64. Keep a keen eye trained for new table decorations. Magazines are a great source. There is always an inexpensive way to achieve the expensive look.
- 65. Plan two parties back to back.

- 66. Use round tables, if possible. Lumberyard pedestals and plywood rounds work great, also collapsible rounds over card tables. Don't use card tables.
- 67. Use silence cloth or padding under table cloths.
- 68. 48" diameter tables will seat 6-8, 54" diameter table will seat 8-10, 60" diameter tables will seat 8-12.
- 69. Get the attention of guest with a bell or chime before the meal. Give instructions.
- 70. For a large formal dinner have a seating chart and dinner partner cards.
- 71. No centerpiece should be above eye level- approximately 13".
- 72. Place cards- nice a t small parties, a necessity at large parties. You can decide who sits next to whom. It really matters. Look for common interests and conversational talents.
- 73. Don't wait dinner for latecomers.
- 74. Most important male on hostess's right, most important female on host's right.
- 75. Don't get up from table and help clear the table unless asked by hostess.
- 76. Try a seated buffet.
- 77. When arranging flowers: let flowers get a luke-warm drink for an hour. Cut stems on the diagonal and make ½" slit. Remove all foliage below the waterline. To extend life;
  - a. recut,
  - b. change water,
  - c. use 50/50 water and non-diet citrus soft drink,
  - d. add 1/2t chlorine bleach per quart to stop mold.
- 78. Learn to use oasis (florists green foam).
- 79. Candles
  - a. light after 6 p.m. or for formal tea,
  - b. uneven burning results from drafts and A/C
  - c. Put in freezer several hours and will burn slower
  - d. Beeswax drip less and smokeless
  - e. Votives devotional votives will burn 10 hours
  - f. Use citronella candles outside
  - g. Find some French sparkler candles
  - h. Float candles
  - i. Put candles in beautiful apples.
- 80. Put pink light bulbs and lowest 3 way bulbs on for parties.
- 81. If you have a piano, use it. Invite someone who will play the piano.
- 82. Get to know your rent-all store, particularly the party rental store. They have price lists for everything.
- 83. Don't let your children perform.

- 84. Decide whether you are going to serve alcohol while in command. If you do, always have plenty of food, temper the strength of drinks, and monitor those drinking. Close the bar at a certain time.
- 85. If you do not serve alcohol, learn to make great non-alcohol ones that show effort. Don't offer just cokes.
- 86. Use space well. Remove furniture for parties and remove ornaments off tables, if necessary, to give guests places to put glasses.
- 87. Place the bar or drink table as far as possible from the front door.
- 88. Remember, attention to details is everything. Interestingly enough this doesn't mean that the whole house must be spotless. Just the details, ma'am.
  - a. Music
  - b. Flowers
  - c. Candles
  - d. Potpourri, votives that are fragrant, or spray (light on the spray)
  - e. Remove clutter
  - f. fluff the pillows
  - g. fresh towels in the powder room/ guest bath
  - h. clean sink (shine chrome) and toilet
  - i. new bar of soap and new role of paper
  - j. empty wastebasket
  - k. close doors of messy rooms
  - 1. be sure you have a place for guests' coats
  - m. lower lights
  - n. banish pets
- 89. Be gracious.





Plan menus months in advance, this allows you to pull them out in a moments notice. Have a variety of planned menus such as breakfasts, teas, coffees, lunches, sit-down dinners, buffet dinners, bar-b-ques, etc.

#### Time saving tips for events, dinners etc.

- Always keep a well stocked pantry and freezer of common ingredients.
- Keep gear (chaffers, utensils, polished silver) up and ready to use at all times.
- Roll silver, assemble trays, order flowers, and decide if it will be a theme event. Use your local dollar stores, or purchase items after holidays when things are on sale. Always purchase in dozens at a time.
- Locate a Butcher, Florist (to reduce price, give them a price you want to spend and provide the vases or containers if you have them), Seafood Market (tell the butcher the exact size you want in ounces and specify cleaned and scaled you may pay a little more, but it will be a huge time saver later and specify the exact amount of items you want in shrimps, scallops, oysters, etc.), Dry Cleaners (table clothes), and any Gourmet Food Stores in the area (shopping is NEVER a one stop shop).
- When preparing and cooking, always prepare 2 4 portions more to cover accidents, additional people, dietary restrictions, etc.
- When RSVP's return, ask about dietary restrictions.
- Cook and freeze any items you can in advance.
- Purchase alcohol, beer and wines (if used) days prior to the event.
- Check local mess halls or base food service about hiring help. This will allow you to be the host and not worry about the food and drink. If hiring someone, bring them over a day in advance so that they may become familiar with location, set-up and your wants and needs.

#### **Culinary Tips:**

- Prepare all your ingredients for each item on the menu before you start cooking. Dice, chop, process vegetables, weigh and measure ingredients.
- Try not to pick anything that requires a lot of work or is too time consuming. Practice and test the menu before the event in case you need to make adjustments.
- Root vegetables (potatoes, carrots, beets anything that grows below the ground) start with cold, salted water and bring to a boil.
- Above ground vegetables (beans, broccoli, etc.) start with boiling salted water.
- Blanch vegetables a day or two prior, place in zip-lock bags, and then re-heat in microwave oven with appropriate seasoning, butter, etc.
- Mark and sear meats the day prior and place in refrigerator. Remove from refrigerator 1-hour prior to grilling, roasting, frying, etc.
- Prepare soups and sauces 2 days prior to the event.
- Select deserts that can be prepared ahead of time and frozen. Defrost and allow to come to proper temperature.
- Search the internet and bookstores for recipes all bookstores have discounted recipe books.
- Always have chicken breast available for guests who do not eat fish or beef.

#### **Cleaning Tips:**

- Combine equal parts of clear ammonia and rubbing alcohol and store in a spray bottle. Use this solution for all stains as well as carpet and fabric cleaning.
- Purchas lint-free rags and drying towels, they are great for drying dishes and glassware.
- Use Cinch instead of Windex. Glass is porous; the alcohol in Windex will eventually damage pictures and photographs.
- When polishing furnishings utilize lint-free rags and place polish on the rag not the furnishings.
- Utilize the hottest water possible to mop floors this allows the floor to dry faster.
- Hydrogen Peroxide should be utilized on blood stains.
- A slice of bread will pick up fine pieces of broken glass.

#### The Best Window Cleaner:

Create a great all-purpose window cleaner by combining ½ cup vinegar, ½ teaspoon liquid soap or detergent, and 2 cups of water. Place in spray bottle.



- A king flat sheet (102"x108") is all you need to create an instant floor length tablecloth for round tables up to 48" diameter.
- For 54" diameter tables, use a king flat sheet with an additional 6" ruffle cut from a twin sheet.
- For a decorative touch, top your new tablecloth with a square overlay made from stand width fabric (54") or accent with a large decorative shawl.

How to cut round tablecloths from flat king sheets:

You will need:

1 king sheet

1 ball of string

1 felt tip pen

1 pair of scissors

1 push pin

For this exercise, a 48" tabletop is being used as an example. The finished circle is equal to diameter of table plus 2 x table height of 30".

- 1. Begin with sheet opened fully and pattern-side up.
- 2. Fold the longer side in half, giving you a 102" x 54" rectangle. The sheet will now be inside out.
- 3. Determine radius of table skirt.
- 4. Measure out the radius (54") on a length of string, leaving surplus string to attach to the push pin and the felt tip pin.
- 5. Tie a sting know around the pushpin and the other around the marking pen.
- 6. Center push pin on folded edge of sheet and secure by sticking pin into carpet.
- 7. Making sure that string length remains equal to the radius, start at one folded sheet edge and mark a full arc around sheet to other folded edge.
- 8. Leaving sheet folded, cut the half circle with scissors (taking care not to cut the carpet).



#### You will need:

1 flowerpot or decorative container

1 dowel

1 green Styrofoam ball or florist green foam short floral sticks with wiring at one end Plastic flowers pick to fill with water

Fresh dried blossoms, leaves, nuts

Sheet moss

- 1. Fill container with plaster of Paris, mixed with water per package instructions.
- 2. Press dowel into mixture as it hardening. This represents the tree trunk.
- 3. If choosing Styrofoam for the treetop ball: cover the sheet moss by wrapping and encircling with transparent fishing line. Wire material onto short wooden sticks; push sticks directly into ball.
- 4. If using green foam for topiary, soak with water form into a round shape, press flower stems directly into foam or plunge flower stems into water-filled plastic flower picks and push picks into foam.
- 5. Complete with bow and streamers around trunk; cover plaster of Paris with moss.



# Affordable Get Together Ideas for Entire Groups

Ice Cream Social...make ice cream and have fun toppings

Christmas caroling...hot chocolate, cider and cookies

4<sup>th</sup> of July Bike Parade...decorate bikes with cards, streams and flags (dollar store!)

Fall Fest Chili Cook-off

Easter egg Hunt

Rent Paddle Boats at the Lake...bring a sack lunch

Rollerblade around a park

Ice Skating

Beach Cookout...or potluck

Pet Show...where everybody wins!

Ceramic Paint Places

Tea Party (can be fun with boys too! Or better yet dads)

Rent Kayaks (Pendleton has them)

Rent a Pool for a Pool Party

Community Service Project...military cemetery or clean up the beach

Set up Factory Tours for Kids

Potluck with Themes...Italian or Mexican...you provide the drinks and paper products

Picnic in the Park...a day with non-school age kids

Chinese New Year's party...order Chinese take-out

Mardi Gras

Oktoberfest

Tree Trimming at the Unit

Cowboy and Indian Party... rent horses from the stable; make sheriff badges, bandanas, paper

bags for Indian vest and pasta colored for beads

Go on a trail ride as a group and take a lunch





Bunko

Out to Lunch Bunch

Cooking Party...have each guest bring an ingredient for dinner

John Wayne Day

Cocktail Party to Toast the Marines Birthday

Dessert or Dinner Fondue Party

Salad bar...everyone brings an ingredient...give them a choice when they RSVP

Ornament Exchange

Costume party

Italian Night

**Chocolate Lovers Evening** 

Sweetheart Dinner for Valentines...set at a restaurant

Turkey Fry

Luau

Kabob Cookout...look for meat sales in the newspaper





This is an issue with everyone!

Why do people not RSVP? No one really knows why but here are some ideas that might help to increase the number you receive...

- Advertise the first five people to RSVP will receive a small gift
- Give more than one way to respond
  - O Via phone/cell, e-mail, fax, work phone
  - Via the command front office
  - Via the chain of command (CO's, depart's, etc.)
  - Via RSVP cards included with your invitations
- Hand out the gifts the night of the event and thank the first five for responding so quickly

Note: Gifts do not need to be expensive. Big Lots, Tuesday Morning, Stein Mart, and Marshalls, etc., all have very inexpensive fun things that you can give. Additionally, if you're the creative type, you may want to consider making some gifts (thank-you Cindy Smith for this idea!).

Avoid doing "Regret Only" – this technique doesn't really give you a warm and fuzzy about true guest numbers

#### Advantages of RSVP's by Phone

- Personal touch...immediate interaction with guests
- Discussion helps set a relaxed tone for the party
- You make guests feel welcomed/encouraged to come
- Guests feel more at ease upon arrival since they have spoken to you





Planning a party for a crowd can be an intimidating experience for a CO's spouse. We've compiled a list of our favorite tried and true recipes and party ideas to get you started. The more pre-planning and cooking ahead you do, the easier and more fun party day you will have. A few hints follow:

- You can borrow or rent everything from dishes and silverware to tables, tents and linens from most Officers' Clubs or MCCS.
- Don't hesitate to have some elements of the party catered or purchase foods you dislike making. For me, desserts are difficult, so I always find a good bakery or frozen cheesecake source.
- Always provide soda or non-alcoholic punch. You'll be surprised at the number of people who don't drink alcohol - especially at the CO's house!
- Find a way to mix your guest by using famous couples or matching the front and back of greeting cards to assign dinner partners.
- Above all, be lighthearted and warm. Have fun yourself, and your guests will have a grand time.

Barbara Williams



- 1. Substitute for sour cream: Mix:
  - 1 tablespoon lemon juice 1 cup cottage cheese 1/3 cup buttermilk.
- 2. Blend in a blender or food processor for 2 minutes.
- 3. One lemon will yield  $2\frac{1}{2}$  -  $3\frac{1}{2}$  tablespoons of juice.
- 4. To cut dried fruits, marshmallows, or gumdrops, dip kitchen scissors frequently in hot water.
- 5. A medium clove of garlic equals 1/8 teaspoon of garlic powder.
- 6. You will get twice the amount of orange juice from an orange if you hold it under hot water before you squeeze.
- 7. Brew your coffee with bottled spring water. You will have better tasting coffee and no mineral deposits. Add 1 teaspoon of vanilla and ½ teaspoon of cinnamon to the grounds for a flavored delight.
- 8. No buttermilk? Add 1 teaspoon vinegar to 1 cup of milk. Let it stand for a few minutes.

# Favorite Ways to Entertain

Relaxed, sit-down dinner (prepared ahead) for 8-10. Move to comfortable surroundings for coffee and conversations afterward.

Valentine's Chocolate and Champagne party. Everything is chocolate. Strawberries or other fruits in chocolate fondue, brownies, cake, and warm fresh-from-the-oven chocolate chip cookies. Serve one or two crisp, salty things (dip pretzels in white and/or dark chocolate) and decorate with big red hearts.

Just before Christmas, homemade soups or a chili party followed by a trek to the woods to cut your own tree or greenery.

January "Dieter's Delight". Serve homemade bean or vegetable soup with salads and homemade bread. Copies of the recipes and beans for another batch of soup are given to the guests as they leave.

Super Bowl party. Guests wear college or pro outfits (cheerleaders, too) and give prizes for the best.

Luncheon: Serve cold soup as a "stand up" course after guests arrive. Lunch is served in gold boxes tied with a red ribbon: croissant sandwich, strawberries, and grapes with a big cookie. Coffee and chocolate afterward.

Squadron or battalion party: A DJ playing the top 50 songs so there is non-stop dancing. Serve pizza, salad, beer and soda.

Make your own taco salad: Use bowl shaped tacos and have meat and all the condiments set up for a serve yourself table. Serve cake, brownies, and cookies with coffee for dessert.

Host casual barbeques (hot dogs & hamburgers) or covered dish suppers.

Party mixer: Dinner partners matched based upon famous couples (George & Martha Washington or movie stars). Place tags with names on the guests' backs as they arrive, and they have to ask questions before dinner to find their partners.

Dessert Buffet: Elegant sweets, champagne, Irish coffee, white linen, white roses and all your silver and crystal. Elegant, but easy.

#### From Southern Living

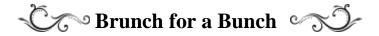
Margaret McAbee

Use a child's plastic wheelbarrow, wagon, sand pails, and colorful bowls with brightly colored tablecloth and big paper flowers. Use the wagon for shells for the taco salad or hamburger/hot dog buns. Use the wheelbarrow for the taco salad lettuce or chips. Serve the rest of the meal in sand pails and bowls.

#### **Unit Family Party**

Mary Ellen Triplett

We held a "family style" New Year's Eve celebration at the bowling lanes (in Morehead City). Everyone was invited and brought a covered dish (we had access to a party room). Purchase your own drinks and bowling. It was great for singles, families and couples.



#### **Overnight Bloody Marys**

- 1 46 ounce can cocktail vegetable juice
- 2 tablespoons Worcestershire sauce
- 3 cups vodka (optional)
- 1 46 ounce can tomato juice
- 1 teaspoon salt
- 1 cup lemon juice
- ½ teaspoon Tabasco

Combine all ingredients except vodka, mix well. Cover and chill overnight. Stir in vodka just before serving. Serve over crushed ice with celery and/or carrot sticks.

Yield: 15 ½ cups.



#### **Hot Sausage Bread**

Makes 2 loaves

- 2 1-pound loaves of frozen white bread dough, thawed
- 1 pound hot pork sausage
- 2 cups fresh mushrooms, diced
- 1 cup onion, chopped
- 1 cup almonds, finely chopped
- 1 tablespoon garlic, minced
- 2 cups mozzarella cheese, shredded
- 1 teaspoon dried basil
- 1 teaspoon dried parsley flakes
- 1 teaspoon dried oregano
- ½ teaspoon salt
- 1 large egg, lightly beaten

Place bread loaves on a lightly greased baking sheet. Loosely cover, and let rise in a warm place (85 degrees), free of drafts for 1 ½ - 2 hours or until doubled in bulk.

In a large skillet combine sausage, mushrooms, onion, almonds and garlic; cook over medium heat until sausage is browned and vegetables are tender; drain. Stir in cheese, basil, parsley, oregano, and salt; let cool.

Preheat oven to 350 degrees and lightly grease a baking sheet.

On a floured surface, roll out each loaf of dough into a 12 X 8 inch rectangle. Spread sausage mixture evenly on each loaf within 1 inch of edges. Roll up dough jelly-roll style, sealing edges as you go. Place loaves on baking sheet, brush with egg and bake at 350 degrees for 35-minutes or until golden brown. Serve warm.

#### WHITE CHOCOLATE RASBERRY CHEESECAKE

From Allrecipes.com

#### Ingredients:

- 1 cup chocolate cookie crumbs
- 3 tablespoons white sugar
- 1/4 cup butter, melted
- 1 (10 ounce) package frozen raspberries
- 2 tablespoons white sugar
- 2 teaspoons cornstarch
- 1/2 cup water
- 2 cups white chocolate chips
- 1/2 cup half-and-half cream
- 3 (8 ounce) packages cream cheese, softened
- 1/2 cup white sugar
- 3 eggs
- 1 teaspoon vanilla extract

#### Directions:

In a medium bowl, mix together cookie crumbs, 3 tablespoons sugar, and melted butter. Press mixture into the bottom of a 9 inch spring form pan.

In a saucepan, combine raspberries, 2 tablespoons sugar, cornstarch, and water. Bring to boil, and continue boiling 5 minutes, or until sauce is thick. Strain sauce through a mesh strainer to remove seeds.

Preheat oven to 325 degrees F (165 degrees C). In a metal bowl over a pan of simmering water, melt white chocolate chips with half-and-half, stirring occasionally until smooth.

In a large bowl, mix together cream cheese and 1/2 cup sugar until smooth. Beat in eggs one at a time. Blend in vanilla and melted white chocolate. Pour half of batter over crust. Spoon 3 tablespoons raspberry sauce over batter. Pour remaining cheesecake batter into pan, and again spoon 3 tablespoons raspberry sauce over the top. Swirl batter with the tip of a knife to create a marbled effect.

Bake for 55 to 60 minutes or until filling is set. Cool, cover with plastic wrap, and refrigerate for 8 hours before removing from pan. Serve with remaining raspberry sauce.



#### Corned-Beef-and-Cabbage Pizza

Adapted from Penguin Pizza, Boston

#### Ingredients:

#### For the dough

- 2 teaspoons sugar
- 1 package active dry yeast
- 3 tablespoons extra-virgin olive oil, plus more for the bowl
- 3 cups all-purpose flour, or 23/4 cups plus 1/4 cup whole-wheat flour, plus more for dusting
- 1 teaspoon fine salt

#### For the toppings

- 5 tablespoons extra-virgin olive oil, plus more for the pan
- 3 cups sliced green cabbage
- Kosher salt
- 1 teaspoon pickling spices, tied securely in cheesecloth
- 1 large potato, peeled and thinly sliced
- Freshly ground pepper
- 2 cups shredded mozzarella cheese
- 3/4 cup shredded Monterey jack cheese
- 1/2 cup freshly grated parmesan cheese
- 6 ounces sliced corned beef

#### Directions:

Make the dough: Whisk 1 cup warm water (105) with the sugar in a bowl; scatter the yeast over the top and set aside until foamy, about 10 minutes. Stir in the olive oil.

Whisk the flour and salt in a large bowl. Make a well in the center and pour in the yeast mixture. Gradually stir the dry ingredients into the wet ingredients to make a rough, shaggy dough. Turn out onto a floured surface and knead until smooth and elastic, about 5 minutes. (Add more flour to prevent sticking, if necessary.) Form the dough into a ball; place in a large oiled bowl, turning to coat with oil. Cover the bowl with plastic wrap and set aside at room temperature until the dough has doubled in size, about 90 minutes.



Meanwhile, prepare the toppings: Heat 1 tablespoon olive oil in a skillet over medium-high heat. Add the cabbage, season with salt and cook until just soft, about 5 minutes. Add the pickling spices and just enough water to cover. Simmer over low heat, covered, until the cabbage is tender, about 20 minutes. Drain the cabbage and set aside (discard spices).

Place a pizza stone in the oven, if you have one, and preheat to 500. Toss the potato with 2 tablespoons olive oil and season with salt and pepper. Roast in a single layer on a baking sheet until golden, about 15 minutes.

Divide the dough into 2 equal pieces. Roll one into a 14-inch round (keep the remaining dough covered). Place the round on a floured pizza peel (if baking on a stone) or a large oiled pizza pan; drizzle with 2 tablespoons olive oil. Scatter half of each of the cheeses, corned beef, cabbage and potatoes on top. Season with salt and pepper. Carefully slip the pizza onto the hot stone, if using, or place the pan in the oven. Cook until golden and crispy, 10 to 15 minutes. Repeat with the remaining dough and toppings.

#### KING CAKE

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#### Ingredients:

#### For the Cake

- 1/3 cup milk
- 1 package active dry yeast
- 2 1/2 cups bread flour, plus more for dusting
- 2 large egg yolks, plus 2 eggs
- 3 tablespoons granulated sugar
- Finely grated zest of 1 lemon
- 1 teaspoon salt
- 1/2 teaspoon freshly grated nutmeg
- 1 1/2 sticks unsalted butter, melted and cooled, plus more for greasing the bowl

#### For the Filling and Glaze:

- 1/2 cup golden raisins
- 1/4 cup bourbon
- 3/4 cup packed dark brown sugar
- 2/3 cup toasted pecans, chopped
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 2 teaspoons grated orange zest
- 1/4 teaspoon salt
- 1 dry bean or plastic King Cake baby (available at party-supply stores or mardigrasday.com)
- 1/2 cup confectioners' sugar
- Purple, green and gold sanding sugar, for decorating

#### Directions:

Make the cake: Heat the milk in a saucepan until scalding; transfer to a food processor, add the yeast and pulse to combine. Add 1/2 cup flour and the egg yolks; process to combine. Pour the remaining 2 cups flour evenly over the yeast mixture; do not process. Put the lid on; set aside for 90 minutes.

Add the 2 whole eggs, granulated sugar, lemon zest, salt and nutmeg to the food processor; process to make slightly textured dough, about 1 minute. With the machine running, slowly add the butter to make smooth, sticky dough. Transfer the dough to a lightly buttered bowl and cover tightly with plastic wrap; let rise in a warm place for 3 hours. Turn the dough out onto a clean



surface and knead briefly; form into a ball and return to the bowl. Cover tightly with plastic wrap and refrigerate for 8 hours or overnight.

#### Make the filling:

Plump the raisins in the bourbon in a small saucepan over medium heat. Remove from the heat and add the brown sugar, pecans, vanilla, cinnamon, orange zest, salt and the bean or plastic baby; mix until combined and set aside.

On a floured surface, roll the dough into a 20-by-7-inch rectangle, with the long edge facing you. Spoon the filling in an even layer over the dough, leaving a 1-inch border along the top and bottom. Fold the bottom and then the top edge over the filling to make a tight roll; pinch to seal.

Transfer the roll seam-side down to a parchment-lined baking sheet; tuck one end into the other to form a ring. Cover loosely with plastic wrap and set aside in a warm place until the roll doubles in size, about 2 hours.

Preheat the oven to 350 degrees. Bake the cake until firm and golden brown, about 40 minutes. Cool on a rack.

#### Make the glaze:

Mix 3 tablespoons water with the confectioners' sugar; brush 3 tablespoons glaze over the cake. Sprinkle with bands of colored sugar; drizzle with more glaze.

#### CHICK AND EGG CUPCAKE

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#### Ingredients:

- 1 vanilla cupcake, recipe follows
- About 1/3 cup White Fluff Frosting, recipe follows
- Green coconut grass, recipe follows
- 6 small candied malt balls (2 yellow, 2 pink, 2 white)
- 1 yellow chick peep
- White Airhead candy

#### Directions:

Frost a cupcake with fluff frosting. Press a circle of coconut grass on top. Nestle the malted eggs on top of the grass. Gently press the peep onto the center of the grass. Cut the white Airhead into a 1/2 oval shape; trim one side so it has a cracked egg jagged edge. Place egg next to chick.

#### Vanilla Cupcakes

- 2 2/3 cups sugar
- 1 cup (2 sticks) unsalted butter, cut into 1-inch pieces
- 2 large eggs
- 2 large egg yolks
- 2/3 cup milk
- 2/3 cup water
- 2 1/2 teaspoons pure vanilla extract
- 2 2/3 cups all-purpose flour
- 1 1/3 cups cake flour
- 4 teaspoons baking powder
- 1/2 teaspoon fine salt

Preheat oven to 350 degrees F. Line two 12-cup cupcake tins with paper liners. (To avoid cupcakes sticking if they overflow slightly, lightly spray the tops of the pans.) Put tins on a baking sheet. Set aside.

Process sugar and butter in a food processor until very creamy, scraping sides as needed, 1 to 2 minutes. Add the eggs and yolks, one at a time, pulsing after each addition. Add the milk, water, and vanilla and process to blend.



Whisk both flours, baking powder, and salt in a medium bowl. Add the dry ingredients, in 3 batches to the wet, pulsing, and then scraping batter off the sides of the processor as needed after each addition. Process until the batter is very smooth and pourable like pancake batter, about 2 minutes.

Evenly pour the batter into the prepared cups, filling them 3/4 of the way full. Bake until the cakes are just firm and spring back when gently pressed, and the tops are golden, 18 to 25 minutes. Cool slightly in tin, and turn out of tin when cool enough to handle. Cool cupcakes completely on a rack before frosting.

#### **Fluff Frosting**

- 1/4 cup whole milk
- 2 teaspoons pure vanilla extract
- 10 tablespoons unsalted butter, softened
- 5 cups confectioners' sugar
- 1/2 cup marshmallow fluff
- Pinch fine salt

Whisk the milk and vanilla extract together in a small bowl. Slowly beat the butter and sugar, in another medium bowl, with an electric mixer until incorporated. Raise the speed to high and mix until light and fluffy, about 5 to 7 minutes.

Occasionally turn the mixer off, and scrape the sides of the bowl down with a rubber spatula.) Add the fluff and salt and reduce the speed to low. Add the milk and vanilla mixture, scrape the bowl down, and mix until fully incorporated. Raise the mixer to high and beat briefly until fluffy, about 1 to 2 minutes. Frost <u>cupcake</u> immediately.

Yield: 3 3/4 cups

#### **Coconut Easter Grass for Cupcakes**

- 2 cups sweetened shredded coconut
- 1 to 2 teaspoons liquid green food coloring
- 1/2 to 1 teaspoon liquid yellow food coloring

Preheat oven to 250 degrees F. Line a baking sheet with parchment paper. Place a mesh rack on top, if available.

Put coconut in a shallow bowl. While tossing with a large spoon, add food coloring drop by drop until the desired color is reached. A little more green than yellow makes a pretty grass color. Add a few tablespoons water to moisten the mixture and help disperse the color evenly. If the color is too dark, add additional water, as needed, to dilute to the desired color. Drain the coconut in a sieve or strainer.

Spread the coconut in an even layer on the rack, or directly on the lined baking sheet. Place in the oven until dry, about 10 to 15 minutes. Use immediately, or store in covered container for up to 3 days.

Cook's Note: Food coloring can be messy and can stain your skin. To prevent this, wear latex gloves. You may find it easier to color the coconut in a large zip top plastic bag, tossing it to color evenly.

Yield: 2 cups coconut grass

#### SOUTHERN STYLE BUTTERMILK FRIED CHICKEN

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#### Ingredients:

- 2 cups buttermilk
- 1 tablespoon Dijon mustard
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon cayenne pepper
- 1 whole chicken, cut into pieces
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 5 cups vegetable oil for frying



#### Directions:

Whisk together buttermilk, mustard, salt and pepper, and cayenne in a bowl, and pour into a resealable plastic bag. Add the chicken pieces, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 2 to 8 hours.

When you are ready to cook the chicken, combine the flour, baking powder, garlic powder, and onion powder in the other plastic bag. Shake to mix thoroughly. Transfer one marinated chicken piece at a time into the dry ingredient bag, and shake well to ensure complete coverage. After all chicken pieces are coated; repeat the process by dipping them in the buttermilk marinade and shaking in the dry coating again.

Heat oil in a large frying pan over medium-high heat, making sure not to burn the oil. When oil is hot, fry chicken in batches until golden brown and juices run clear, turning chicken to brown evenly.

#### **PUMPKIN FUDGE**

#### Ingredients:

- 2 tablespoons butter
- 2 1/2 cups white sugar
- 2/3 cup evaporated milk
- 1 cup white chocolate chips
- 7 ounces marshmallow crème
- 3/4 cup canned pumpkin
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract



Line a 9x9 inch pan with aluminum foil, and set aside.

In a 3 quart saucepan, heat milk and sugar over medium heat. Bring to a boil, stirring occasionally with a wooden spoon.

Mix in pumpkin puree and cinnamon; bring back to a boil. Stir in marshmallow crème and butter. Bring to a rolling boil. Cook, stirring occasionally, for 18 minutes.

Remove from heat, and add white chocolate chips and vanilla. Stir until creamy and all chips are melted. Pour into prepared pan. Cool, remove from pan, and cut into squares. Store in a cool, dry place.



#### **CRANBERRY PUMPKIN COOKIES**

#### Ingredients:

- 1/2 cup butter, softened
- 1 cup white sugar
- 1 teaspoon vanilla extract
- 1 egg
- 1 cup solid pack pumpkin puree
- 2 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup fresh cranberries
- 1 teaspoon ground cinnamon
- 1 tablespoon orange zest
- 1/2 cup chopped walnuts

#### Directions:

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in vanilla, egg and pumpkin. Sift together the flour, baking powder, baking soda, salt and cinnamon; stir into mixture until well blended. Cut the cranberries in half and stir into mixture along with the orange zest and walnuts. Drop by teaspoonfuls onto cookie sheets. Bake for 10 to 12 minutes.



#### Sausage Breakfast Casserole

6 slices bread
Butter or margarine
1 pound bulk pork sausage
1 ½ cups grated longhorn cheese
6 eggs, beaten
2 cups half and half
1 teaspoon salt

Remove crusts from bread and spread slices with butter. Place in greased 13 X 9 X 2 inch baking dish and set aside. Cook sausage until browned and crumble; drain well. Spoon sausage over bread slices, sprinkle with cheese. Combine eggs, half and half, and salt. Mix well and pour over cheese. Cover casserole and chill overnight. Remove from refrigerator 15 minutes before baking. Bake, uncovered, at 350 degrees for 45 minutes or until set.

#### **Cheesy Grits Casserole**

1 ½ cups uncooked regular grits

½ cup butter or margarine

3 cups shredded, medium sharp, cheddar cheese

1 tablespoon Worcestershire sauce

2 teaspoons paprika, divided

3 eggs, beaten

Cook grits per package directions. Add butter and cheese, stir until melted. Add Worcestershire sauce and 1 teaspoon paprika, mix well. Add a small amount of grits to eggs, stirring well. Stir egg mixture into remaining grits. Pour grits into lightly greased 2 quart baking dish. Sprinkle with 1 teaspoon paprika. Cover and refrigerate overnight. Remove from refrigerator 15 minutes before baking. Bake, uncovered at 325 degrees for 1 hour.





Divide party goers into teams of 4-6 people. Husbands and wives are not necessarily placed on the same team. Each team is given a list of questions to be answered and/or items to be brought back. Each team chooses a driver. The team with the most items answered/completed wins. Time limit: 2 hours. The host couple makes out the list – this takes time and effort! Each list usually has about 35 questions/items. The degree of fun is directly related to the complexity of the lists. The idea is for people to drive from one place to another and GET OUT OF THE CAR.

#### **Samples**

| l. ' | What is I | located at |  | (give | e ad | ldı | ess) | )? | • |
|------|-----------|------------|--|-------|------|-----|------|----|---|
|------|-----------|------------|--|-------|------|-----|------|----|---|

- 2. Obtain a take out menu (signed by a waiter) from a certain restaurant.
- 3. How many parking meters are on \_\_\_\_\_\_ Street?
- 4. Sing a song to the Duty Officer and bring his signature back (be sure to give a heads up).
- 5. Number of miles from front gate to the CO's parking space?
- 6. Make up a poem about the CO/XO (or someone else) and recite the poem to \_\_\_\_\_\_ (give a heads up) and obtain his/her signature.
- 7. How many tables are at the Burger King at
- 8. Get a napkin from McDonalds.
- 9. How many chairs are at a certain church?
- 10. What are the dates on a certain historic road sign?

Etc. Etc.

It is fun to make the rally an annual event. There are lots of extras you can add: Signs for the cars – Team 1, Team 2 or Squadron/Unit nickname – Ugly 1, Ugly 2. Each could have its own bag to fill – reuse bag from year to year. It's a great way to mix people up so they get to know one another. Lots of fun.



### **Road Rally Food Suggestions**

Have some of the stops be at the grocery store and have the teams purchase snack items. Be sure to tell each participant to carry \$5.00. Have them get chips, cheese, salsa, pizzas, etc. Remember with 4-6 people per car that's \$20 - \$30 for party food per car. Helps cut the party expenses!

#### Sandwich for a Crowd

Barb Williams

1 36 inch loaf of French bread

Mustard

Mayonnaise

½ pound American cheese, sliced

½ pound baby Swiss cheese, sliced

½ pound Muenster cheese, sliced

½ pound caraway cheese, sliced

½ pound kosher bologna, sliced

½ pound kosher salami, sliced

½ pound smoked salami, sliced

1 quart marinated cabbage slaw (recipe follows)

1 8 ounce jar dill pickles, sliced

1 ounce jar kosher dill pickles, sliced

Have a deli bake a 36 inch loaf of French bread. Slice the loaf in half lengthwise. Spread a thin layer of mustard and mayonnaise. Layer the American cheese, baby Swiss cheese, bologna, dill pickles and Muenster cheese and then cover with slaw. Layer the remaining ingredients and serve on a 6 X 26 inch bread board. Slice and serve. Substitute other meats and cheeses if you like.

Serves: 25



### **Marinated Cabbage Slaw**

Barb Williams

- 1 large green bell pepper, finely chopped
- 2 onions, finely chopped
- 1 red bell pepper, finely chopped or 1 20unce jar pimento, drained
- 1 large head cabbage, shredded
- 2 cups vinegar
- 2 ½ cups sugar
- 2 ½ teaspoons celery seed
- 1 teaspoon mustard seed
- ½ teaspoon turmeric
- 1 teaspoon salt

Mix shredded cabbage and finely chopped peppers and onion. In a saucepan, combine vinegar, sugar, celery seed, mustard seed, turmeric and salt. Bring to boil. Pour over cabbage and vegetables and let stand at room temperature until cooled. Marinate in refrigerator at least 12 hours. Slaw can be made ahead and will keep a month.

Serves: 3 or 4, 36 inch sandwiches.

# **Barbecued Beans**

Barb Williams

6 slices bacon, fried crisp

1 15 ounce can kidney beans with liquid

1 medium onion, chopped

½ cup chili sauce

1 medium green pepper, chopped

2 16 ounce cans baked beans, drained

1 16 ounce can lima beans, drained

1/4 teaspoon pepper

2 tablespoons brown sugar

3 tablespoons vinegar

½ teaspoon dry mustard

1 cup cheddar cheese, grated



Crumble bacon and sauté onion and pepper in 2 tablespoons of bacon drippings. Mix all ingredients except cheese and place into a 2 quart casserole dish. Top with cheese and bake at 350 degrees for 45 minutes.

Serves: 10-12

# Chocolate Chip Pecan Pie with Crème de Chocolat

3 eggs

½ cup sugar

2 cups vanilla wafer crumbs

1 teaspoon baking powder

1 teaspoon vanilla

34 cup pecans, coarsely chopped

3/4 cup semi-sweet chocolate chips

Beat eggs with ½ cup sugar until blended, about 2 minutes. Stir in remaining ingredients until blended. Pour batter into lightly buttered 10 inch pie plate and bake at 350 degrees for 30 minutes or until top is lightly browned. Allow to cool in pan. When cool, frost with Crème de Chocolat (see below) and refrigerate 6 hours or overnight.

Serves: 6

#### Crème de Choclat

3/4 cup cream

1 tablespoon sugar

1 tablespoon Crème de Cacao liqueur (or other chocolate liqueur)

2 tablespoons semi-sweet chocolate chips

Beat cream with sugar and liqueur until cream is stiff. Beat in chocolate chips. Can be frozen with or without icing. Double wrap with plastic wrap. Thaw in refrigerator if frozen with icing.







#### Menu

Brie and a Baguette (recipe follows)
Grilled Bratwurst and Low fat Polish/Smoked Turkey Sausages
Party Potatoes (recipe follows)
Green or Fruit Salad
Hot Dog Buns
Several types of mustards
Sauerkraut (recipe follows)
Blueberry/apple/cherry streusel (recipe follows)
German beer

This is a fun outdoor party. Use lots of tiki torches and candles. Bales of hay are fun too.

# **Brie and a Baguette**

This is the hors d'ouevre. Yes I realize it's French, but I have yet to come up with a German appetizer. I am open to suggestions! Anyway, no one has ever mentioned the crossing of nationalities here, so I serve the brie with a slice of baguette on a platter. I add some greens and purple grapes and arrange some crackers around the edge. Add a small bowl of Hummus if you really like an international flavor!

#### **Bratwurst**

Boil it for a few minutes in a pan with ½ water and ½ beer. Grill with the low fat turkey sausages. Serve with hot dog buns and mustard.



# **Party Potatoes** *Marianna Pratt*

8 – 10 potatoes
1 can cream of chicken soup
1 cup sour cream
3 green onions, chopped
½ cup butter or margarine, melted
½ teaspoon salt
¼ teaspoon pepper
2 cups cheddar cheese, grated
½ cup corn flakes, crushed

Boil unpeeled red potatoes in a large pan of water with 1 bay leaf, barely cook and then cool. Grate potatoes, peelings and all into a large bowl. Add butter, soup, sour cream, salt, pepper, green onion and ½ cup of cheese. Stir and then place into an ovenproof casserole dish. Bake uncovered at 350 degrees for 30 minutes. Combine ½ cup of cheese and the crushed corn flakes, sprinkle on top and bake for an additional 10 minutes.

Serves: 8

#### Sauerkraut

1 large can of sauerkraut 1 tablespoon celery seed

Mix celery seed in with sauerkraut, place into a casserole and warm (this is one of my more complicated recipes!).

Serves: 8 - 12



# **Blueberry Streusel**

½ cup butter

3/4 cups sugar

1 egg

2 cups flour

½ teaspoon salt

2 teaspoons baking powder

½ cup milk

2 cups blueberries, fresh or frozen (substitute fresh apple slices or canned cherry pie filling)

# **Topping**

½ cup light brown sugar

3 tablespoons flour

2 teaspoons cinnamon

3 tablespoons butter

½ cup pecans, chopped

Cream together butter, sugar and egg. Add flour, salt, baking powder and milk. Stir until well blended. Fold in berries and spoon into greased 10 inch spring form pan. Mix topping ingredients using a pastry cutter or large fork to blend. Sprinkle topping mixture over batter and bake at 375 degrees for 40 - 50 minutes. Test with toothpick. Serve warm with a scoop of vanilla ice cream.

Serves: 8





**Menu** (I use wooden trays for plates)

Marinated Artichoke Salad Chicken Tetrazzini Italian Rolls Frosted Strawberry Surprise

#### **Marinated Artichoke Salad**

3 heads Romaine lettuce 3 jars marinated artichokes 2 jars pimento Italian dressing

Cut artichokes and pimento, toss with lettuce. Add dressing just before serving.

#### Chicken Tetrazzini

<sup>1</sup>/<sub>4</sub> cup butter or margarine

½ cup flour

½ teaspoon salt

½ teaspoon pepper

1 cup chicken broth

1 cup whipping cream

2 tablespoons sherry

1 7-ounce package spaghetti, cooked and drained

2 cups chicken or turkey cubes, cooked

1 3-ounce can mushrooms, drained

½ cup Parmesan cheese, grated



Melt butter in large saucepan over low heat. Blend in flour and seasoning, cook over low heat. Stir constantly until smooth and bubbly, remove from heat. Stir in broth and cream, heat to boiling, stirring constantly for 1 minute. Stir in wine, spaghetti, chicken and mushrooms. Pour into greased 9 X 12 inch casserole. May prepare the day before. When ready to bake, heat oven to 350 degrees, sprinkle parmesan cheese on top and bake uncovered for 30 minutes or until bubbly. To brown place under broiler for 1 minute – observe carefully.

Serves: 8 (double for 20)

### **Frosted Strawberry Surprise**

1 cup flour ½ cup chopped nuts ¼ cup brown sugar ½ cup margarine, melted

Combine ingredients, spread onto shallow cookie sheet and bake at 350 degrees for 20 minutes, stirring occasionally. Sprinkle 2/3 of mixture into a 9 X 12 inch dish.

# **Strawberry Filling**

2 egg whites

1 cup sugar

2 cups fresh strawberries (cut into quarters) or 1 10-ounce package frozen (if frozen, reduce sugar to 2/3 cup

2 tablespoons lemon juice

1 cup whipped cream or 1 pint Cool Whip

Combine egg whites, sugar, berries and lemon juice in a large bowl. Beat at high speed until stiff peaks form. Fold in whipping cream or Cool Whip. Spoon filling over crust and sprinkle remaining crust mixture on top. Freeze covered for 6 hours or overnight. Remove from freezer 15 minutes before serving. Can freeze leftovers.

Serves: 10 (double for 20)





#### Menu

Burrito on a Board (recipe follows)
Refried Beans (recipe follows)
Chili Cheese Grits (recipe follows)
Chips and Vegetables 'n Salsa (recipe follows)
Fruit Salad
Texas Sheet Cake (recipe follows)
Margaritas (recipe follows)
Mexican Beer



#### **Decorations**

Crepe Paper Flowers
Serape Draped Tables
Baskets
Primary Colored Tablecloths and Paper Goods

You will need a 4 foot to six foot board; depending on the length of your serving table. Cover the board with foil. If you have warming stones, heat them and place under the foil. Place warmed flour tortillas overlapping down the length of the board. Cover the tortillas with shredded burrito beef (recipe follows), then fold the tortilla edges so they overlap in the middle. Place a large knife on the board and allow guests to serve themselves. Have condiments for topping the burrito placed in bowls or on platters adjacent to the burrito board. Be sure to include the following:

Lettuce, shredded
Diced tomatoes
Salsa (recipe follows)
Sour cream (recipe follows)
Guacamole (recipe follows)
Green onions, chopped
Jack and cheddar cheese, shredded

Serves 8 - 10 unless otherwise noted. Double as needed.

Remember to include blue and orange corn tortilla chips, mix a few in with regular tortilla chips for interest. Place chips in baskets and tilt the baskets to allow chips to spill onto your tables. Place bowls of salsa and guacamole adjacent to chips and have vegetables available too.

Have your kids help you make crepe paper flowers. Vary the sizes and coordinate the colors with paper goods. Fill baskets, add stems and place in vases, toss small ones into chip baskets, etc., etc., etc.,

#### **Burrito Beef**

Caryn Bain

1 large cheap roast (any type will do; cheap really is OK!)

Remove excess fat. Place in a stove-top roasting pan and cover with water. Add the following to the water:

1 large onion, chopped

1/4 teaspoon ground cumin
1 can diced green chilies
1 1/2 teaspoon chili powder
1/2 teaspoon oregano
1/2 teaspoon paprika
1/4 teaspoon rosemary
1/4 teaspoon pepper
1 teaspoon garlic salt
2 teaspoon Worcestershire sauce
1 - 2 tablespoons fresh cilantro, chopped
1/2 - 1 fresh jalapeno, chopped



Bring to boil, and then cook over low heat until the beef falls apart. I usually allow 3 to 4 hours. Also, I never measure any of the above ingredients. Simply throw the stuff into the pot of water and cook. Prior to serving, remove the meat and shred it with a fork – remove excess fat. Sprinkle some of the seasoned water on top of the shredded meat to keep it from being to dry.

# **Refried Beans** *Gayle Goodman*

Small package of dry pinto beans
1 large onion, chopped
½ - 1 fresh jalapeno, chopped
1 can diced green chilies
Garlic powder to taste
1 ½ teaspoon salt
2 slices of bacon, fried. Keep the drippings and crumble the bacon.
1 cup jack and cheddar cheese, grated

Soak the beans per package directions. Add onion, jalapeno, chilies, garlic powder and salt. Cook per package directions. Drain beans (save some of the liquid) and place beans a cup or so at a time in a skillet with a tablespoon of bacon drippings. Use a large fork to mash beans while heating them over medium-low heat, add bean liquid if beans are too dry. Add bacon crumbles and place into an ovenproof casserole. Add grated cheese and keep warm until served.

#### **Chili Cheese Grits**

Karen Stearns

1 cup Quick Grits (do not use Instant Grits)

4 cups boiling water

1 pound Velveeta (for variety try some of the flavored Velveeta's)

½ stick butter or margarine

3 eggs, beaten (less fat – use Egg beaters or remove the yolk)

1 can diced green chilies

Optional: 1/2 fresh jalapeño, diced

Add grits to boiling water, cook and stir until thickened (follow package directions). Add Velveeta and butter and stir over low heat until melted. Add beaten eggs and chilies, stir well. Pour into a sprayed casserole and bake at 350 degrees for 50 minutes, uncovered. Cover and bake for an additional 10 minutes.

This is a great recipe to use as a brunch/breakfast side dish and it goes well with hamburgers, steaks, etc.

#### Salsa

# Gayle Goodman

1 large can tomatoes, chopped (do not drain; pour the juice into your bowl)

1 bunch green onions, chopped

1 can diced green chilies

½ fresh jalapeno, chopped (add more for a zing – be careful, it gets hotter as it sits!)

2-3 tablespoons fresh cilantro, chopped

Mix in a large bowl, add garlic powder if you wish (use garlic salt if you are using this as a vegetable dip). For a different look and taste, blend all ingredients except green onions in a blender, then chop onions and add. This salsa is great with chips, vegetables and served over egg dishes and omelets.



#### Guacamole

Gayle Goodman

2-3 ripe avocados, peeled and mashed (keep one seed)

1 teaspoon lemon juice

2-3 tablespoons salsa (see previous or use ready made)

1 tablespoon mayonnaise (low fat or fat free or Miracle Whip)

Garlic salt to taste

Optional: jalapeno if you like it spicy

Mix and place seed in the center (the seed keep it from turning brown, as does lemon juice).

#### **Fruit Salad**

Chop a variety of fruits into a large bowl. Be sure to use melons; they cool down the spicy flavors of the salsa, etc. If you are short of serving bowls, use cleaned out watermelon.

### **Texas Sheet Cake**

Jean Reeves

2 cups flour

½ cup buttermilk

2 cups sugar

2 eggs, slightly beaten

1 stick margarine

1 teaspoon soda

½ cup shortening

1 teaspoon cinnamon

4 tablespoons cocoa

1 teaspoon vanilla

1 cup water



Mix flour and sugar together. In a saucepan, add margarine, cocoa, shortening and water and bring to a rapid boil. Pour over flour mixture and stir well. Add buttermilk (substitute soured milk if desired or add 1 teaspoon vinegar to regular milk), eggs, soda, cinnamon and vanilla. Mix well and pour into greased and floured sheet cake pan. Bake at 400 degrees for 20 - 30 minutes. Test with toothpick.

Serves: 10 - 12

See icing on following page

### **Icing**

1 stick margarine

1 box powdered sugar

4 tablespoons cocoa

1 cup nuts, chopped

6 tablespoons milk

1 teaspoon vanilla

Begin mixing icing 5 minutes before cake is done. Melt together margarine, cocoa, and milk. Bring to boil, remove from heat and add sugar, nuts and vanilla. If icing becomes too thick, add more milk. Pour over cake as you remove it from oven.

Gayle's Shortcut: If you are in a hurry use a box mix. Use any devils food or chocolate cake mix and add 1 teaspoon of cinnamon to the mix. Prepare the icing above and pour over cake as you take it from the oven. It is not quite as good, but I still get "Mmmmmmm good" comments when I take this shortcut!

# Margaritas

Buy pre-made mixes and follow directions. Make a few batches with no alcohol – just use mix and ice. Blend until slushy; it makes a great non-alcoholic drink. Timing on blending is difficult. You can make them early; dump them into an insulated container and hold in freezer or refrigerator. Enlist help at party time or mix and serve them on the rocks in a punch bowl. Have salt and lime wedges available and let guests salt their own rims.

# **Homemade Margaritas**

adapted from Cathy Bronars

1 can limeade

½ limeade can of Tequila

1/4 limeade can of Triple Sec

1/4 limeade can of Amoretto

½ limeade can of beer

Blend with ice until slushy.

Ole!





#### Menu

Jambalaya
Shrimp Creole
Red beans and Rice
Squash Boats
New Orleans Bread Pudding with Bourbon Sauce

#### Jambalaya

1 2 ½ pound broiler/fryer chicken ½ cup water
1 cup green pepper, diced
1 clove garlic, minced
1 cup raw rice
½ teaspoon salt
½ teaspoon chili powder
1 pound pork sausage links
1 cup onions, chopped
½ cup celery, diced
1 pound can of tomatoes
3 cups chicken broth
¼ teaspoon Tabasco



In a covered pot, simmer the chicken in water until tender. Strain and reserve the broth. Bone chicken and cut into bite-sized pieces. Cut sausage into small pieces and simmer for 5-minutes in ½ cup water in a covered skillet, drain. Brown sausage lightly and remove all but 2 tablespoons of fat from the skillet. Add onion, green pepper, celery and garlic. Cook until soft and spoon into 2 ½ quart casserole. Add remaining ingredients and bake 350 degrees for 40-50 minutes or until rice is tender.

Serves: 6 - 8

# **Shrimp Creole**

1 onion, sliced

1 green pepper, chopped

½ cup celery

½ bay leaf

2 tablespoons butter

1 tablespoon flour

1 large plus 1 small can tomatoes

½ teaspoon sugar

1/8 teaspoon cayenne

1 tablespoon garlic powder

3 shakes Tabasco

1 tablespoon Lea & Perrins Worcestershire sauce

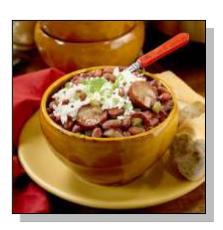
1 ½ ponds shrimp, cooked, peeled and cleaned



Sauté onion, pepper and celery with bay leaf in butter for 8 minutes. Add flour and stir to mix. Add tomatoes and all spices. Cook at least 30 minutes, add shrimp. Heat until hot, do not boil. Serve over hot rice.

#### Red beans and Rice

1 pound red kidney beans
Ham bone
1 5-ounce package sliced pepperoni
1 pound mild sausage
1 medium onion, chopped
1 stalk celery, chopped
1 large bay leaf, crushed
1 clove garlic, pressed
1/8 teaspoon cayenne
Salt
Cumin
Hot cooked rice



Wash beans, cover with cold water and soak overnight. In a 5-quart pot, cook pepperoni, sausage, celery, onion and garlic until slightly browned. Drain fat. Add beans and soaking liquid, ham bone, bay leaf, cayenne, salt and cumin to taste. Cover with water. Cook slowly for several hours. Water may be added if too thick. Serve over rice.

Serves: 6

### **Squash Boats**

6 large yellow squash

1 medium onion, chopped

3 tablespoons green peppers, chopped

½ teaspoon salt

1/8 teaspoon pepper

3 slices bacon

2 tablespoons softened butter

1/4 cup buttered bread crumbs

1/4 cup grated cheddar cheese

Boil squash in salted water for 15 minutes and then drain. Cut in half and scoop out pulp, leaving ¼ inch shell. Fry bacon until crisp, then crumble. Mash squash pulp and mix with onion, green pepper, salt, pepper, bacon and butter. Fill shells with mixture, top with crumbs and cheese and dot with butter. Bake at 375 degrees for 20 minutes.

Serves: 12

# **New Orleans Bread Pudding with Bourbon Sauce**

## **Pudding**

1 loaf French bread, torn into chunks

1 quart milk

3 cups sugar

2 tablespoons vanilla

3 eggs

1 cup apples, peeled and diced

½ cup raisins

3 tablespoons butter, melted



Soak bread in milk for 30 minutes. Mix sugar, vanilla, eggs, apples and raisins. Combine with bread chunks. Spread melted butter in bottom of  $13 \times 9$  inch pan. Add bread mixture and bake at 350 degrees for 30 - 35 minutes until bubbly and hot.

#### Sauce

½ cup butter

1 cup sugar

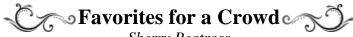
1 teaspoon vanilla

1 egg

Bourbon to taste – about 3 tablespoons

Cream butter and sugar, add vanilla, and slowly stir in 1 egg, then add bourbon. Heat and stir over low heat about 5 minutes. Serve warm over individual pudding servings.

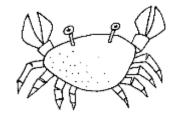
Serves: 8 - 10



Sherry Peatross

## Crab Dip

- 1 pound imitation crab
- 8 ounces cream cheese
- 8 ounces sour cream
- 2 teaspoons horseradish
- 2 teaspoons onion, minced
- 1/4 cup cheddar cheese, grated



Mix all ingredients except cheddar. Spread into 8 X 11 inch glass dish and sprinkle grated cheese on top. Bake at 350 degrees for 30 minutes. Serve with crackers.



**Spinach – Apple Toss** Sherry Peatross

1 pound spinach 2 red apples, tart

8 slices bacon, fried crisp and crumbled

2/3 cup mayonnaise

1/3 cup frozen orange juice concentrate, thawed



Wash and tear spinach into bite sized pieces. Core and slice un-pared apples, add bacon and toss. Mix mayonnaise and orange juice. Serve separately to spoon over salad.

Serves: 8 - 10

#### **Winter Salad**

#### Barbara Williams

1 pound fresh spinach, washed and trimmed ½ small red onion, sliced 2 11-ounce cans mandarin orange slices, drained ½ cup dates, chopped ¾ cup pecans, chopped

Toss in large bowl.

# **Dressing**

1/4 cup oil
3/4 cup wine vinegar
2 teaspoons brown sugar
1 teaspoon garlic salt
1/2 teaspoon poppy seeds
Salt and pepper to taste



Mix ingredients in a jar, shake well and toss with salad just before serving. May substitute  $\frac{1}{2}$  lettuce for  $\frac{1}{2}$  spinach – cuts down on preparation time.

Serves: 8

# Vichyssoise Soup "Quick Vichy"

3 cans Campbell's Potato Soup 1 pint heavy cream Worcestershire sauce 1 can College Inn Chicken broth 5 medium white onions



Sauté onions in a small amount of butter. Puree and heat undiluted soup; let cool. Add onions and broth and blend in a blender. Remove and add cream, salt, pepper, and Worcestershire sauce to taste. Garnish with chopped chives.

Serves: 6

#### **Twice Baked Potatoes**

Bake potatoes in 450 degree oven until done (to speed process, microwave for 5 minutes, your baking time will be cut in half). Slit potatoes lengthwise and scoop out insides, reserve skins. Add 1 teaspoon of butter and 1 tablespoon of milk per potatoe. Add a can of deviled ham and whip with a mixer. Add 1 tablespoon sour cream per potatoe, salt, pepper, grated Colby or cheddar cheese. Fill potatoe skins with mixture and sprinkle with paprika. Reheat in oven until warm.

#### **Lettuce Salad**

Toss Boston, Red Leaf, and Romaine lettuce. Add sliced radishes and mushrooms with your favorite oil and vinegar (flavor with Dijon mustard). Lettuce will stay crisp if stored in Turkish towel in crisper drawer.

# **Party Chicken**

1 envelope onion soup mix

2 cups sour cream

3 roasting chickens, 2 ½ pound each

2 cups dry sherry

1 cup water

1 teaspoon salt

Dash pepper

½ teaspoon dried basil

½ teaspoon thyme

2 teaspoons curry powder

6 tablespoons parsley, minced fine

1 large can, 10 3/4 ounce, cream of mushroom soup

3 cups raw white or wild rice



Blend soup mix and sour cream, let stand for 2 hours. In a large roasting pan, place chicken, sherry, water and seasoning. Cover tightly and bake at 200 degrees for 1½ hours. Remove chicken and allow to cool, reserve juices and degrease. Combine cooled juices and sour cream and add soup. Cook rice per package directions. Debone chicken and cut meat into bite size pieces. Combine with cooked rice and pour sauce over all. Add more spices to taste. Place in 2 13 X 9 inch shallow baking dishes (optional: top with grated parmesan cheese) and bake uncovered at 350 degrees for 30 minutes or until bubbly. If dry add milk or white wine.

Serves 18 (multiply by 3 for 48)

# **Shrimp Casserole**

Sherry Peatross

1 ½ pound shrimp, cooked and cut into bite size pieces

½ green pepper, chopped

½ red pepper, chopped

½ onion, chopped

1 teaspoon Worcestershire sauce

1/3 teaspoon pepper

1 cup raw rice

1 cup celery, chopped

1 small can mushrooms, stem and pieces

1 cup mayonnaise

½ teaspoon salt

3/4 cup light cream



Cook rice per package directions. Combine all ingredients and pour into greased casserole; bake at 375 degrees for 30 minutes.

Serves: 6 - 8

#### Gloria's Rice

- 1 cup raw white rice
- 2 cups chicken broth
- 2 tablespoons butter



Bake at 350 degrees for 40 minutes in a covered casserole dish. Set aside for 30 minutes and add the following:

- 3 ounces jack cheese, cubed
- 2 small cans diced green chilies
- ½ cup milk
- 1 pint low fat sour cream

Fold gently into cooked rice and bake uncovered at 350 degrees for 30 minutes.

Serves: 6

#### **Mock Chile Relleno Casserole**

21 whole green chilies

½ pound sharp cheddar cheese, grated

½ pound mild cheddar cheese, grated

½ pound Monterey Jack cheese, grated

5 eggs

3 cups low-fate sour cream

½ teaspoon salt

½ teaspoon garlic powder

½ teaspoon oregano

Mix eggs, sour cream, garlic powder and oregano. Mix the two cheddars together. Start with cheddar mix and layer with the chilies in a 13 X 9 inch casserole. Pour eggs and sour cream over the layers and top with Monterey jack cheese. Bake at 350 degrees for 1 hour and 15 minutes.

Serves: 6 - 8

#### South of the Boarder Salad

After breakfast mix and chill the following:

½ cup mayonnaise
½ cup chili sauce
1 teaspoon chili powder
1 teaspoon salt
1 teaspoon vinegar
Several drops of Tabasco

Just before dinner, toss the following into a large bowl:

1 medium head lettuce, torn into bite-sized pieces

<sup>1</sup>/<sub>4</sub> cup black olives, pitted and sliced

½ cup cheddar cheese, grated

1 small purple onion, sliced

1 large avocado, peeled and chunked

Salt

Pepper

2 cups crumbled nacho chips

Add dressing and toss. Serve in shaped tortilla bowls.

Serves: 6



#### Mom's Brisket

Mary Ellen Triplett

This is a great "make ahead" meal that is always a crowd pleaser!

Brisket (check with butcher to determine size for number of guests)

Salt

Pepper

1 large onion, sliced

Carrots, chopped

Celery, chopped

Catsup

Water

The amounts of ingredients vary according to the size of the brisket. The brisket will cook down to ½ of its original size. Ask the butcher to trim. Salt and pepper brisket on both sides. Place vegetables on the brisket. Mix catsup and water together and pour over brisket (1/2 cup catsup and 1 cup water works for a 4-5 pond brisket). Cover with foil and bake at 325 degrees for 40 minutes per pound. Remove from oven, allow to cool overnight. Slice when cold, reheat in its own juice and serve. Great served with buns for sandwiches.

# **Marinated Roast Beef**

Barbara Williams

5 – 6 pound chuck roast

1 bottle Wishbone Italian Dressing

3 cups sliced onions

Bay leaves

2 cups vegetable oil

1 cup white vinegar

4 tablespoons capers with juice

3 teaspoons celery seed

2 teaspoons salt

2-3 drops Tabasco

2 ounces pimentos



Pierce meat and cover with Italian dressing. Cook in Dutch oven, covered at 350 degrees for 3 hours, and let cool. Slice paper thin and layer with onion slices and bay leaves (about 8 bay leaves per layer) in a larger glass bowl. Mix remaining ingredients and pour over layers. Marinate 1 hour at room temperature and at least 24 hours in refrigerator before serving. Serve cold. This makes a wonderful buffet item.

Serves: 20 - 30

### **Cappuccino Truffles**

Sherry Peatross

- $1 1 \frac{1}{2}$  ounce package of milk chocolate pieces
- 6 tablespoons butter, cut into 4 pieces
- 3 tablespoons heavy cream
- 1 ½ tablespoons instant espresso or coffee powder

In a 2-quart glass bowl, cook all ingredients for 1 to 1 ½ minutes until almost melted, stir until smooth. Freeze 1 hour or until firm. Shape tablespoons of mixture into balls, roll in cocoa, powdered sugar or nuts. Refrigerate.

#### **Trifle**

2 packages instant vanilla pudding

4 cups milk

1/4 teaspoon almond flavoring

16 ounces whipping cream or 1 large Cool Whip

1 16-ounce can dark sweet cherries

½ cup sugar

1/4 teaspoon cinnamon

1 12-ounce jar raspberry preserves

2 frozen Sara Lee pound cakes



Break cake into 1 inch cubes. Mix pudding according to directions, adding almond flavoring. In a saucepan, combine cherries, sugar and cinnamon. Boil 5 minutes and cool slightly. Add raspberry preserves. In a large glass bowl layer the following:

One layer cake Cherry mixture Cool Whip or whipping cream Repeat ending with Cool Whip Top with slivered almonds

Chill well. Can be made the day before serving.



## **Racy Rice**

Tangy Rice: Mix well 2 cups hot or cold rice, ¾ cup raisins, ½ cup each chopped nuts and ripe olives, 2 tablespoons oil, grated peel of 1 medium lemon, ½ teaspoon salt and ¼ teaspoon each cinnamon and nutmeg. Serve hot or cold. Serves: 4.

<u>Italian Rice</u>: Combine 2 cups hot cooked rice, 1 cup hot green peas (steam frozen peas in strainer over rice when it's cooking), <sup>3</sup>/<sub>4</sub> cup each slivered ham and grated parmesan cheese, 2 tablespoons each butter or margarine, cut into pieces, and cream. Toss until butter melts. Serve hot. Serves: 4.

<u>Island Rice</u>: Toss 2 cups cooled, cooked rice with 1 can (8 ounces), drained, crushed pineapple, ½ cup shredded coconut, grated peel of 1 orange and 2 tablespoons each melted butter or margarine and orange marmalade until blended. Serve as side dish or dessert. Serves: 4.



Red Rice: Crumble 3 strips crisp bacon; set aside. In small skillet in 2 tablespoons oil, cook 1 small chopped onion, 1 small chopped green pepper, 1 can (16 ounces) drained, cut up tomatoes and 1 clove finely chopped garlic about 5 minutes or until onion and pepper are tender. Add crumbled bacon, some chopped parsley and a few slivers of pimento to 2 cups hot cooked rice. Toss to blend. Serves: 4.

#### Fruit with Flair

<u>Wine-Soaked Oranges</u>: Peel and slice 6 oranges into serving dish, reserving the peel from 1 orange. Pour red wine over the oranges to just cover; set aside. Cut reserved peel into strips. In a small saucepan boil in water to cover about 2 minutes; drain; repeat; set aside. In same saucepan stir together ¾ cup sugar, ½ cup water, and 2 teaspoons lemon juice. Add drained peel. Cook over low heat 5 minutes or until syrupy. Remove from heat; stir in ¼ teaspoon almond extract. Add to oranges and wine. Serves: 6.

Stuffed Peaches: In a 9 inch square baking dish arrange 6 drained, canned peach halves cut side up; set aside. Mix together ½ cup slivered almonds, 1/3 cup packed brown sugar, ¼ cup raisins, 1 tablespoon chopped candied ginger and a pinch of salt. Spoon into each peach half. Stir together ¼ cup honey and 2 tablespoons rum. Drizzle over peaches. Bake in pre-heated 350 degree oven about 12 minutes or until heated through and bubbly. Serve hot. Serves: 6.

<u>Super Applesauce</u>: To 2 cups applesauce add 1 to 2 tablespoons each prepared mustard (preferably German style), and horseradish, and 1 tablespoon brown sugar. Let stand several hours to blend flavors. Serve with boiled beef, pork or cold meats.



#### **Veggie Variations**

Glazed Vegetables: In large heavy skillet over medium-high heat, sauté 1 cup thawed, frozen small whole onions, 1 cup parboiled sliced carrots, and ½ cup sliced celery in 3 tablespoons butter or margarine just until onions begin to brown. Sprinkle with 1 tablespoon sugar. Cook, shaking skillet until sugar caramelizes and vegetables are glazed. Reduce heat to low, cover; cook about 5 minutes or until vegetables are barely tender. Serves: 4.

Oven Beans: Spread 1 package (10 ounces) frozen Italian green beans on a cookie sheet. Dust with salt and grated parmesan cheese. Bake in preheated 350 degree oven for 5 minutes or until heated through.



Low fat or calorie laden, popcorn is an all American fun food. Here are some variations on that popular snack.

# Halloween Sugar "N" Molasses Popcorn

1 ½ cups sugar
3 tablespoons butter or margarine
¾ cups light molasses
2 ½ quarts warm popped corn
½ cup water
¼ teaspoon salt

Combine sugar, molasses, water and salt in heavy saucepan. Place over medium heat and cook, stirring until sugar is dissolved. Wash sugar from sides of pan with a wet brush. Cook to 270 degrees (soft crack stage). Remove from heat, stir in butter. Pour glaze over popcorn and mix well. Shape into balls with buttered ice cream scoop, 10 balls, or pack one recipe into a large buttered funnel to form a witch's hat!



**Slimmer's Popcorn Treat** 

5 quarts freshly popped corn 1 teaspoon thyme leaves, crushed 1/4 cup soft low-calorie margarine 1/4 teaspoon onion salt 1/4 cup parmesan cheese, grated 1/4 teaspoon garlic powder

Blend together margarine, cheese and seasonings. Pour off any water that is worked out of the margarine. Toss with warm popcorn. About 75 calories per cup.

# Mama Mia Popcorn

1 cup butter or margarine, slightly softened 1 package (0.6 ounce) Italian salad dressing mix Hot, popped popcorn Salt

Mix together the softened butter and salad dressing mix. Spoon desired amount over popcorn (freshly popped or warmed in 300 degree oven). Salt to taste. Store remaining seasoned butter, covered, in refrigerator. Remove a short time before popping next batch of popcorn.



Seasoned "N" Spiced Popcorn

- 3 quarts unsalted popped popcorn
- ½ cup melted butter
- 3 tablespoons Spiced Shelf Potpourri (recipe follows)

Pour butter over warm popcorn, tossing to mix. Sprinkle with Spice Shelf potpourri and toss until well mixed.

#### **Spice Shelf Potpourri**

Combine 6 tablespoons salt, 2 teaspoons paprika, 1 teaspoon dry mustard and ½ teaspoon eash garlic salt, celery salt, thyme, marjoram, curry powder, and dill weed; mix well or blend in a blender. Store in a covered jar. Yields: ½ cup.



Ask each guest to bring from the following ingredients for a wonderful brunch, lunch or dinner buffet. Set up buffet style in the order listed below:

Approximate servings:

| 10                  | 0r     | 12     |                             |
|---------------------|--------|--------|-----------------------------|
| 6 - 8               | Cups   | 8 - 10 | Rice, cooked                |
| $1 - 1 \frac{1}{2}$ | Quarts | 2      | Chicken, cooked and chopped |
| 2                   | Cans   | 3      | Cream of Mushroom soup*     |
| 4                   | Cups   | 6      | Celery, chopped             |
| 4                   | Cups   | 6      | Tomatoes, chopped           |
| 5                   | Cups   | 7      | Cheddar Cheese, shredded    |
| 3                   | Cans   | 4      | Cream of Chicken soup*      |
| $2 - 2\frac{1}{2}$  | Cans   | 4      | Pineapple tidbits, drained  |
| 2                   | Cups   | 3      | Flaked Coconut              |
| 2                   | Cups   | 3      | Raisins                     |
| 2                   | Cups   | 3      | Peanuts, Cashews or Almonds |
| 3                   | Cups   | 5      | Chow Mien noodles           |

<sup>\*</sup> Prepare each can of soup with ½ to ¾ cans of water; however thick you like gravy.

Use flat soup bowls and begin with rice and build each layer on top of the other.



<u>Feed the Pumpkin</u> (or lion, elf, dog, etc.): Paint a giant pumpkin face on a cardboard box. Cut out the mouth; toss bean bags into the opening.

<u>Shoot out the Candle</u>: Aim squirt guns at lighted candles. The first one to quench a flame wins a prize.

<u>Treasure Dig</u>: Fill a small swimming pool with sand; then bury securely wrapped candy, unshelled peanuts, or small plastic toys. Let pre-schoolers "dig" for treasure with a sand bucket and shovel.

<u>Floating Ring</u>: Throw inflatable or "Nerf" balls through a Hula Hoop suspended from the ceiling.

<u>Book walk</u>: Just like a cakewalk only books are the reward instead. A good way to "swap" both adult and children's books!



## **In Soups and Entrees**

Dry unsweetened red wine: water, beef broth, bouillon, consume, tomato juice, diluted cider vinegar or red wine vinegar, liquid drained from canned mushrooms.

Dry unsweetened white wine: Water, chicken broth, bouillon, consume, ginger ale, white grape juice, diluted cider vinegar or white wine vinegar, liquid drained from canned mushrooms.

#### **In Cheese Dishes** (fondue or rarebit)

Beer or ale: chicken broth, white grape juice, ginger ale.

#### **In Desserts**

Brandy: Apple cider, peach or apricot syrup

Rum: Pineapple juice or syrup flavored with almond extract

Sherry: Orange or pineapple juice

Kirsch: Syrup or juice from black cherries, raspberries, boysenberries, currants,

grapes, or cherry cider

Cognac: Juice from peaches, apricots, or pears

Cointreau: Orange juice or frozen orange juice concentrate

Crème de menthe: Spearmint extract or oil of spearmint diluted with a little water or

grapefruit juice

Red burgundy: Grape juice

White wine: White grape juice

Champagne: Ginger ale

Claret: Grape juice or syrup, currant juice or syrup, cherry cider

Note: To cut the sweetness of syrups, dilute with water. Also, there are many flavors of extracts such as almond or pineapple that can be added for interesting flavors.

#### Flambé or Flaming Desserts

Soak a sugar cube in lemon extract then set it atop the dessert and light it. It provides the desired "effect".



#### **Place Cards**

Cookie Stand Ups: Prepare cutout cookies. Make sure shape has a fairly straight lower edge. You will need two cookies of the same shape for each place card. With a drinking straw, punch a hole in the top each cookie. Bake as directed in recipe and let cool. Using decorator icing pipe name and decorate half of cooled cookies. With 1/8 inch ribbon, loosely tie decorated cookie to plain cookie (placed back to back), decorated side out. Stand cookie place card by each place setting.

**Chalkboards:** Purchase small chalkboards at your local craft store. Glue a small wedge of wood to the back so that it will stand up. Use white or colored chalk to print tour guest's names.

**Stamper Cards:** Buy pre-folded paper place cards or make your own. Get out your ink pads and stamps and decorate away. Print or write your guest's names on each card.

**Ornaments:** Purchase small Christmas ball ornaments. Decorate with paint pens and/or puff paints. Tie a festive ribbon to the top of the ornament.



#### **Potato Skins**

Skins are a great way to entertain. The variety of toppings is almost endless. Ask everyone to bring a recipe or make them on the spot. Some important things to remember:

For skins, buy a 10 pound bag, it contains more smaller potatoes, and is more economical. Use the smaller potatoes. You should get about 25 - 27 in a 10 pound bag.

Soak potatoes well. It loosens the dirt and makes scrubbing easier. Use a vegetable brush or soft pot brush to scrub the skin. Large quantities can be placed in the dishwasher after soaking, and run through rinse cycle *without soap*.

Pierce the skin with a fork before baking to prevent bursting in the oven. Don't wrap in foil! The potato will be steamed rather than baked, and the skin will be very soft.

Let the potatoes cool, and then slice them lengthwise. Scoop out the inside leaving about  $\frac{1}{4}$  inch of pulp. The scooped out pulp can be frozen or refrigerated for potato pancakes, etc. The hollowed out skins can be refrigerated for 4-5 days stacked and frozen in plastic bags. Thaw out overnight in the refrigerator before using.

**Plain 'Ole Skins:** Place skin side down on a baking sheet; brush with melted butter, salt and pepper to taste (and any other herbs of your choosing), bake at 400 degrees about 10 minutes, or until crisp.

All of the recipes that follow require the following initial preparation:

Brush cool skins both inside and out with oil, using half corn and half peanut oil. Bake for 20 minutes at 400 degrees. Remove from oven and fill. Bake at 400 degrees just long enough to heat filling and melt any cheese.

**Cheddar-Onion Skins**: 8 skins, 2 tablespoons butter,  $\frac{1}{2}$  cup minced onion, 1 cup grated cheddar cheese, and  $\frac{1}{2}$  cup dried bread crumbs. Melt butter in small skillet; sauté onion until golden and then chill. Combine cooked onion, cheese, and bread crumbs; sprinkle on top of each skin. Bake at 425 degrees for 7-10 minutes.

**Herbed Cream Cheese Skins**: 8-ounces cream cheese, 1 carton sour cream, 2 tablespoons minced parsley, 1 teaspoon dried, crushed, thyme, 2 tablespoons chives, 2 teaspoons onion salt, 2 teaspoons dill weed. Mix all ingredients, stuff skins and bake at 400 degrees for 7 – 8 minutes.

**Nacho Skins**: Fill the skins with grated cheese – half cheddar and half Monterey Jack; sprinkle green chilies over the top. Heat until cheese melts.

Sausage and Swiss Skins: Cook 1 pound of bulk sausage, when cooled add grated Swiss cheese; fill skins and bake.

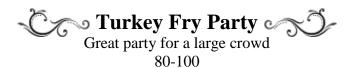
**Broccoli Mornay Skins**: Cook and chop fresh broccoli, adding homemade or packaged sauce. Top with toasted bread crumbs and bake.

**Artichoke Skins**: Cook 1 package frozen artichoke bottoms as directed, drain and chop. Fill skins and drizzle with melted lemon butter. Sprinkle lightly with parmesan cheese or grated jack cheese. Bake.

**Diet Florentine Skins**: Cook 1 package frozen chopped spinach; add diced sautéed mushrooms and enough parmesan cheese to bind. Fill skins, and sprinkle with additional parmesan. Bake.

**Brunch Skins**: Scramble eggs with bits of cooked broken bacon; salt and pepper. Fill skins and top with grated Swiss or gruyere cheese; bake.

These are just a few ideas. Use your imagination, and share your culinary discoveries with us. We'll add you concoctions to this list!



Invited the Officer's and SNCO's

# Cook one turkey for every 16 people

I injected the turkey with Creole seasoning mixed with Newman's Salad Dressing. This dressing has the smallest particles for injecting.

# Side Dishes

**Bake Potatoes** 

Sour Cream

Cheddar Cheese

Chives

Bacon (optional)

\* With leftover potatoes make potato soup

#### Salad

Lettuce

Feta

Walnuts

Cranraisins

**Balsamic Dressing** 

Corn on the Cob (keep corn hot in a cooler with hot water)

\* Serve with herb butter

# <u>Dessert</u>

- \* Pumpkin Bars
- \* Fudge Pie

Anything that is easy for you!

If any of your guest ask what they can bring have them make an appetizer.

# **Drinks**

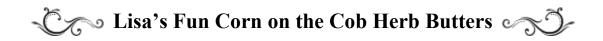
Sodas

Water

\* Margarita's (make ahead and store in Ziploc bags, serve in a thermos) Beer (Keg)

\* Denotes recipes are in this packet





# **Herb Butters:**

# **Cilantro Lime Butter\*\***

1/2 cup butter
1 teaspoon grated lime
1 teaspoon lime juice
1 tablespoon cilantro



# **Chive Mustard Butter**

½ cup butter
½ tablespoon chives
½ teaspoon dry mustard
¼ teaspoon pepper

# Horseradish - Parsley Butter\*\*

½ cup butter1 tablespoon parsley1 tablespoon Dijon mustard1 teaspoon horseradish

# Jalapeno – Chili Butter \*\*

½ cup butter 1 jalapeno 1 teaspoon chili powder

# Garlic - Basil Butter\*\*

½ cup butter 1 tablespoon fresh basil 1 garlic clove

# **Cilantro Lime Dressing**

- 1 clove garlic
- 2 tablespoons cilantro
- 2 green onions
- 2 tablespoons white wine or rice vinegar
- 1 tablespoon lime juice
- ½ teaspoon lime zest
- 2 tablespoons sugar
- ½ teaspoon salt
- ½ safflower oil

# **Bachelor Bean Dip**

# Place in baking dish in order:

- 1 8 oz. Cream cheese
- 1 can chili with beans (I like the hot)
- 2 cups cheddar cheeses

Bake at 350 degrees for 10 minutes

# Marla's Apple Pie

Pillsbury ready made pie crust 1 can apple pie filling, ready made

Make the pie, put the apple filling in, and place the other crust on top

## **Praline Topping**

1 stick butter 3/4 cup of brown sugar

Melt; bring to a boil until it is not grainy. Add:

1/4 cup of heavy creamNuts – optional – pecans

# Lisa's Margaritas

Small can of Limeade 1/3 can of Triple Sec or Grand Mariner Ice to fill blender

Put it all in a blender and mix (puree or liquefy)



# **Hay-stacked Green Beans**

(Serves 6 or multiply to serve many guests)

\* 2 packages frozen petite green beans, thawed Bacon, not to thick 3/4 stick butter 1/2 cup brown sugar Garlic powder to taste Salt and pepper to taste

Cut bacon slices in half. Wrap around a bunch (6-7 beans) and secure with a toothpick to fasten. Make a glaze from the butter, brown sugar, garlic powder, salt and pepper. Pour over each bundle of beans.

Bake covered at 375 degrees for 45 minutes. Uncover the last few minutes. You can remove the toothpicks if you have time before serving.

\* You'll have lots of leftover unusable beans as you need bundles of about the same size and shape, discarding cut ones, etc. Better to buy two packages to be sure. People generally eat at least 3 bundles each – and often more.

# **Baked Potato Soup**

- 4 large baking potatoes
- 3 tablespoons butter
- 2 cups of milk
- Salt and pepper to taste
- 4 scallions chopped and divided
- 6 slices of bacon, cooked, crumbled and divided
- 1 1/4 cups of cheddar cheese shredded and divided
- 8 ounces of sour cream
- 1 can of chicken broth



Bake potatoes, cool, scoop out pulp and set aside. Discard the skins. Melt butter over low heat. Add ilk, broth, and potato pulp, salt, pepper, 2 tablespoons of scallions, ½ of the crumbled bacon and 1 cup of cheese. Cook until thoroughly heated; stir in sour cream and heat through. Serve with remaining scallions, bacon and cheese as garnish.

# **Pumpkin Bars**

1 ¼ cups of flour ¾ cups of oatmeal ½ cups of brown sugar 2/3 cups butter ½ cup chopped pecans

Combine in a bowl and mix. Pat into ungreased 9 X 13 inch pan (jellyroll style pan is the best). Bake at 350 degrees for 13 minutes.

Mix the following ingredients and pour over the baked bar and cook for another 30 minutes, until a knife comes out clean.

- 2 15 ounce cans pumpkin
- 2 cans of sweetened condensed milk (may use fat free)
- 1 ½ teaspoons cinnamon
- 1 teaspoon of ginger
- ½ teaspoon mace or nutmeg (I prefer Mace)
- 1 teaspoon salt
- 5 medium eggs or 4 large eggs

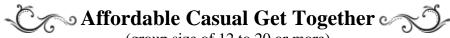
# **Rotel Chicken Pasta**

1 can Rotel tomatoes (use original for spicy pasta)

- 1 package precooked chicken southwestern flavor
- 2 cups sharp cheddar cheese
- 1 can chicken broth
- 1 box bow tie pasta

Place first four ingredients in a sauce pan and heat While this is heating cook pasta When pasta is done drain and add to the mixture and mix well





(group size of 12 to 20 or more)

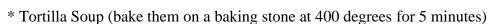
#### **Tortilla Soup and Salad**

And yes even the guys love this!

#### **Appetizers**

- \* Cream de Colorado
- \* Bean Dip

#### Main Course



\* Flower Garden Salad

Mixed greens

Pine nuts or almonds

Avocado

Yellow or orange nasturtiums (yes you can eat them)

This salad is good even without flowers!

\* Cilantro lime dressing

Make this a casual dinner...eat on wooden plates or trays...borrow from friends then you have enough bowls and trays to pull this off

This is a very inexpensive dinner to make because you use one whole chicken to make 16 to 18 servings. Remember the recipe isn't used as a main course so you will get around 10 servings per recipe. Most of the men will go back for more and I also used a larger bowl.





### **Tortilla Soup**

Always our Soup of the Day on Fridays. This South of the Border soup will bring on Oles!

1 chicken (about 3 pounds, excluding liver and gizzards)

5 quarts cold water

1 tablespoon ground Comino

½ cup fresh cilantro

1 tablespoon salt

1 large carrot, sliced

3 celery ribs, sliced

1 large onion, chopped

1 ½ teaspoons coarse pepper

2 garlic cloves

2 teaspoons dried oregano

Garnish: Monterey Jack cheeses, lime slices, 3 cups fried tortilla strips, 1 ½ cups chopped avocado

- 1. Place all ingredients in a large stock pot. Bring to a boil and simmer, covered, for  $1 \frac{1}{2}$  to 2 hours.
- 2. Remove chicken from broth. Remove meat from bones and cut chicken into strips.
- 3. <u>Strain liquid</u>, <u>discard vegetable and taste for salt</u>. When ready to serve add to hot broth:

– I skip this stepl

3 cups diced fresh tomatoes

2 cups chopped green onions

1/4 cup fresh chopped cilantro

Meat from chicken

I let everyone garnish their own soup!

4. Into individual serving bowls, place about 2 tablespoons fried tortilla strips and I tablespoon chopped avocado. Ladle soup into bowl and garnish with 1 tablespoon grated Monterey jack cheese and a slice of lime. Serve immediately.

Serves 16-18.



# Lisa's Crème de Colorado Dip

1 tablespoon chopped jalapeños

3/4 chopped onion

2 tomatoes

1 10-oz package spinach

8-oz cream cheese

1 cup mozzarella

1 cup jack

½ cup half and half

Put in buttered 9" X 12" dish Bake at 400 degrees for 20 to 25 minutes

Serve with pita toast, seasoned with butter, lemon, pepper and ground cumin Also good with bite sized Tostitos

# **Fudge Pie**

1 cup sugar
1 stick butter
2 eggs
½ cup flour
Dash salt
5 tablespoons cocoa
1 teaspoon vanilla
½ cup pecans
Whipped cream



Bake 300 degrees for 30 minutes in a pie pan











### **Sweet and Sour Chicken Wings**

2 pounds chicken wings
Garlic powder
Salt
Pepper
2 eggs, beaten
Cornstarch
Vegetable oil
1 tablespoon Shoyu (soy) sauce
3 tablespoons ketchup
½ cup sugar
¼ cup vinegar
¾ cup chicken broth



Cut wings apart at joints, discarding tip sections. Season chicken with garlic powder, salt and pepper. Dip pieces into egg, roll in cornstarch. Fry in oil until browned. Arrange wings in foil-lined pan. Combine shoyu (soy) sauce, ketchup, sugar, vinegar and chicken broth; pour over chicken. Bake at 350 degrees for 45 minutes to 1 hour, turning wings every 15 minutes.

Serves 6

#### **Oven Kalua Pork**

This is so Wiki Wiki (quick) and ono (good), you'll want to serve it for a roast pork dinner

1/4 cup Hawaiian rock salt5-6 tablespoons liquid smoke8 pounds pork butt6-8 ti leaves

Rub rock salt and liquid smoke into pork surface. Wrap meat in leaves; enclose in heavy aluminum foil. Bake covered at 500 degrees for ½ hour; reduce to 325 degrees and bake for 3½ hours. Shred meat into bite-sized pieces and serve with roasting liquid.

For a different flavor, substitute banana, taro or spinach leaves for ti leaves.

Serves 20

#### Chicken Marbella

From the Main Course, The Silver Palate

This was the first main-course dish to be offered at The Silver Palate, and the distinctive colors and flavors of the prunes, olives and capers have kept it a favorite for years. It's good hot or at room temperature. When prepared with small drumsticks and wings, it makes a delicious hors d'oeuvre.

The overnight marination is essential to the moistness of the finished product: the chicken keeps and even improves over several days of refrigeration; it travels well and makes excellent picnic fare.

Since Chicken Marbella is such a spectacular party dish, we give quantities to serve 10 to 12, but the recipe can successfully be divided to make a smaller amount if you wish.

4 chickens, 2 ½ pounds each, quartered

1 head of garlic, peeled and finely pureed

1/4 cup dried oregano

Course salt and freshly ground black pepper to taste

½ cup red wine vinegar

½ cup olive oil

1 cup pitted prunes

½ cup pitted Spanish green olives

½ cup capers with a bit of juice

6 bay leaves

1 cup brown sugar

1 cup white wine

<sup>1</sup>/<sub>4</sub> cup Italian parsley or fresh coriander (cilantro), finely chopped

Great recipe because you can make it the day before.



- 1. In a large bowl combine chicken quarters, garlic, oregano, pepper and coarse salt to taste, vinegar, olive oil, prunes, olives, capers and juice, and bay eaves. Cover and let marinate, refrigerated, overnight.
- 2. Preheat oven to 350 degrees.
- 3. Arrange chicken in a single layer in one or two large, shallow balking pans and spoon marinade over it evenly. Sprinkle chicken pieces with brown sugar and pour white wine around them.
- 4. Bake for 50 minutes to 1 hour, basting frequently with pan juices. Chicken is done when thigh pieces, pricked with a fork at their thickest, yield clear yellow (rather than pink) juice.
- 5. With a slotted spoon transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle generously with parsley or cilantro. Pass remaining pan juices in a sauceboat.
- 6. To serve Chicken Marbella cold, cool to room temperature in cooking juices before transferring to a serving platter. If chicken has been covered and refrigerated, allow to return to room temperature before serving. Spoon some of the reserved juice over chicken.

### Lisa's Sesame Chicken Stir Fry Salad

#### **Dressing**

1/3 cup olive oil

2 tablespoons fresh lemon juice

2 teaspoons soy sauce

Dash hot sauce

#### Salad

1 cup carrots

2 cloves garlic

2 tablespoons sesame seeds

1 can mandarin oranges

1/4 cup green onions

1 bag 10-oz fresh spinach



Stir fry all salad ingredients except oranges and spinach until cooked Toss with spinach and oranges
Pour dressing on salad
Toss gently

# Lisa's Meat marinade for overnight London Broil

½ cup soy sauce

1/3 cup honey

1/4 cup red wine vinegar

½ cup olive oil

2 teaspoons garlic (fresh or powder)

2 teaspoons ginger (fresh or powder)

2 green onions

Can mix it in blender or just whisk, and then press garlic. Marinate overnight.



### Diane Halloran's Vanilla-Coconut Pears

3 cans pears

2 tablespoons cornstarch

1 teaspoon vanilla

1/4 teaspoon ground cinnamon

1/3 cup sugar

2 tablespoons bourbon

2 tablespoons butter

1/3 cup coconut

1/4 cup chopped pecans

Drain pears, reserving 1 ½ cup liquid Set pears aside

Combine ¼ cup reserved with cornstarch, vanilla and cinnamon stirring until smooth Combine remaining 1 cup liquid with sugar, bourbon and butter in small saucepan

Gradually stir in cornstarch mixture

Cook over low heat until thickens

Place pears in baking dish

Pour sauce over pears

Sprinkle with coconuts and pecans

Bake at 350 degrees for 18 minutes



### **Lisa's Two Tone Potatoes**

Fancy French fries – goes with chicken breast burgers with purple onions, lettuce, sprouts, green chilies, Thousand Island dressing, tomatoes

3 white potatoes 1 ½ pounds 2 sweet potatoes 1 ½ pounds Cut up potatoes into wedges

1 teaspoon chili powder
3/4 teaspoon salt
1/4 teaspoon cinnamon
1/4 red peppers
1 1/2 tablespoons olive oil
1 garlic
1/4 teaspoon black pepper

Combine ingredients in a Ziploc bag Mix well Add potatoes, coat well Place on baking bar pan Bake at 450 degrees for 35 minutes



### Lisa's Spinach Crab Dip

1 medium bunch green onions, finely chopped
½ cup butter
2 packages of frozen spinach, barely cooked and drained well
8-oz crab meat
3-oz grated Parmesan cheese
¼ teaspoon garlic powder
Salt and pepper to taste
Few drops of Tabasco
Fresh parsley
Fritos for dipping

Sauté onions in butter until tender. Combine thoroughly with remaining ingredients. Heat well to serve (this recipe may be frozen).

### Marla's Strawberry Bread

1 ½ cups flour

½ teaspoon salt

½ teaspoon baking powder

½ teaspoon cinnamon

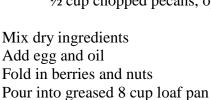
½ cup sugar

1 egg

½ cup oil

1 10-oz package frozen strawberries, thawed and drained

½ cup chopped pecans, optional



Bake at 350 degrees for 55 - 60 minutes Let stand overnight before slicing



# Lisa's Chocolate Cake

2 cups sour cream
2 eggs
1 chocolate cake mix
½ cup Kailua
¼ cup oil
12-oz chocolate chips
½ cup crushed Heath Bar

Stir first 5 ingredients Beat well, stir in chips and bar



Bake in greased and floured Bundt pan at 350 degrees for 50 - 60 minutes

When cool, sprinkle with powdered sugar Can serve with whipped cream

### Lisa's Mom's Curry Chicken (Main Course)

2 medium tomatoes, fresh chopped

5 - 6 tablespoons olive oil

Chicken (ASK)

1 cup chopped onion

2 teaspoons chopped garlic

1 teaspoon grated ginger

½ teaspoon cumin

1 teaspoon turmeric

1 teaspoon coriander

1/8 teaspoon cayenne

1/4 teaspoon ground fennel

1 tablespoon water

4 tablespoons yogurt

1 teaspoon Garam Masala (see below)

3/4 teaspoon sugar

2 ½ teaspoons lemon juice



Fry chicken in oil 3 -4 minutes

Remove chicken to plate and remove skin

Fry chopped onion, chopped garlic, and grated ginger for 7 - 8 minutes in what's left in the pan

Reduce heat and add cumin, turmeric, coriander, cayenne, fennel and water

Fry 1 minute, stirring constantly

Stir in tomatoes and yogurt

Place chicken back in pan

Sprinkle chicken with Garam Masala

Simmer 20 minutes

Sprinkle sugar and lemon juice

### **Garam Masala**

1 tablespoon coriander seeds

½ teaspoon cinnamon

1 teaspoon black pepper

1 teaspoon ground cumin seeds

1/4 teaspoon ground clove

1 teaspoon ground cardamom

½ teaspoon nutmeg powder

# **Bonnie's Eggplant Dip**

The Barefoot Contessa

2 eggplants
2 red peppers
1 larger red onion or 2 little ones
Olive oil
Kosher salt or sea salt (little)
Black pepper (little)
4 cloves of garlic, crushed
1 tablespoon tomato paste

Skin eggplants
Dice eggplants, red pepper and onion
Place in bowl and toss with oil
Add salt, pepper and garlic
Use bar pan baking stone
Bake for 20 minutes and stir to prevent sticking
Bake for additional 25 minutes
When done, place in blender or food processor
Add tomato paste when not completely smooth
Serve with bread chips

Note: Can use solid vegetable (do not puree) or as filling for lasagna



# **Diane Halloran's Pesto Chips**

1/3 cup basil leaves

2 tablespoons pine nuts

1 garlic clove

3-oz freshly grated Parmigianino cheese

Combine ingredients in food processor

Stir in grated cheese and press into cracker size Bake at 350 degrees 10 - 12 minutes

# **Crab Dip – Chafing Dish**

Lisa does not add shrimp or clams

1 8-oz package of cream cheese

½ cup mayonnaise

1 clove garlic

1 teaspoon onion, grated

1 teaspoon prepared mustard

1 teaspoon sugar

Dash seasoning salt

1 can shrimp

1 can clams

7-oz can/frozen crab

3-6 tablespoons white wine



#### Cake Box Cookies

#### Basic Recipe

1 box any flavor cake mix 1/3 oil 2 tablespoons water 1 egg

Mix all ingredients well in 2 quart batter bowl with bamboo spoon or mix and scraper Drop by spoonfuls using small stainless steel scoop onto stone Bake for 13 minutes at 375 degrees or until done

#### Variations

- Add nuts chopped with food processor or finely ground nuts with cheese grater and knead into dough.
- Mix one part cinnamon and four parts sugar. Drop balls of dough in mixture and shake. These should taste like snicker doodles.
- Wrap one scoop of dough around candy bar pieces, such as Andes mints, Snickers pieces, Milky Way pieces, etc.
- Drop chocolate, peanut butter, crunch, heath, etc...chips into dough and mix.
- Chop and mix candy bars, such as Reese's peanut butter cups or Butterfingers into dough.
- Roll dough with hands into "snake" ropes. Drop into red sugar crystals. Intertwine with yellow cake mix rope and shape into candy cane.
- As above but drop "rope" into green sugar crystals. Intertwine and shape into wreath.
- Zest lemon or orange into dough.
- Bake plain cookie (white cake mix makes great sugar cookies).
- Frost a plain cookie (especially good with chocolate cookie topped with coconut pecan icing).
- Frost a plain cookie. Top with chopped or grated nuts.
- Spread with icing spreader one tablespoon of frosting between two baked cookies.
- Roll dough with dough and pizza roller, and then cut out shapes with bread tube.
- Demonstrate how a fruit filled cookie can be made by using Cut N Seal.
- Utilizing the Farmyard Friends Clay Cookie Mold, pack the mold, works best when cold (freeze for ½ hour before show) with dough. With serrated bread knife, scrape off excess dough from the back. Hit the mold against a cutting board to extract cookie.
- If desired, glaze and brush above with 1 tablespoon water and 1 tablespoon egg yolk (may also add food coloring).

# Little Tarts/Sugar Lemon Cups/Brownie Raspberry Cups (Lisa)

Boxed sugar cookie (or rolled)

Use mini-muffin pan

Spray pan

Roll into little balls, cook as balls for 10-12 minutes

Use tart shaper to pound down, have powdered sugar ready to dip tart shaper, work quickly

Let cookie cool in pans 5-10 minutes until firm enough to lift out

Do not cool completely

Loosen them before they get to cool

Can freeze them

Lemon curd – place dollop of lemon curd and whipped cream on top

#### <u>Other</u>

**Brownies** 

Small scoop of brownie mix

Grease muffin pan well

Bake

Have hot chocolate mix, powdered chocolate mix (not made) in case of sticking (see above)

Place good raspberry jam

Grate white chocolate in whipped cream then place whipped cream on top

#### Lemon Cello

#### Ingredients

Zest of 15 lemons

2 fifths 100 proof vodka

4 cups sugar

5 cups water

- Wash lemons well and zest no pith (best to use vegetable peeler and use more lemons Italian lemons are much larger)
- In a one-gallon glass jar add I fifth vodka and lemon zest
- Cover jar at let sit at room temperature for at least 10 days up to 40 days in a cool dark place
- After 10 days, combine 4 cups sugar and 5 cups water in a large saucepan and heat until thickened, 5-7 minutes
- Let syrup cool and add to zest mixture
- Add I fifth vodka, cover and let sit for additional 10 days
- After rest period, strain and bottle throw out the zest
- Place in freezer and enjoy!



#### Four Steps to Freshness

- 1. Untie herbs and immerse in cool water, shaking gently to dislodge any soil or insects. Discard decayed stalks and leaves. Snip off stems just above any break or bruise. Gently shake excess water from leaves (do not use a lettuce spinner; it bruises leaves).
- 2. Place stems in a container of water (a vase or canning jar) that holds them snugly, leaves above the rim.
- 3. Cover leaves loosely with a plastic bag, such as a produce or food storage bag.
- 4. Refrigerate, changing water when it looks murky. Snip off any parts of stems that show signs of decay. If you are storing several jars, group them on a close-fitting rimmed tray to protect them from being knocked over.



# **Herb Life Spans**

Prepare herbs as described above, then use this chart as a storage guide. The quality of herbs before they are stored affects how long they keep.

Note: Do not cover or chill basil.

| Herb     | Where?       | How Long?     |
|----------|--------------|---------------|
| Basil    | Countertop   | Up to 1 month |
| Cilantro | Refrigerator | Up to 2 weeks |
| Mint     | Refrigerator | Up to 1 month |
| Oregano  | Refrigerator | Up to 1 month |
| Rosemary | Refrigerator | Up to 6 weeks |
| Sage     | Refrigerator | Up to 1 month |
| Tarragon | Refrigerator | Up to 2 weeks |
| Thyme    | Refrigerator | Up to 6 weeks |



Throw a won ton party where the guests do all of the work Sunset Magazine, by Linda Lau Anusasananan, food styling by Andrea Lucich

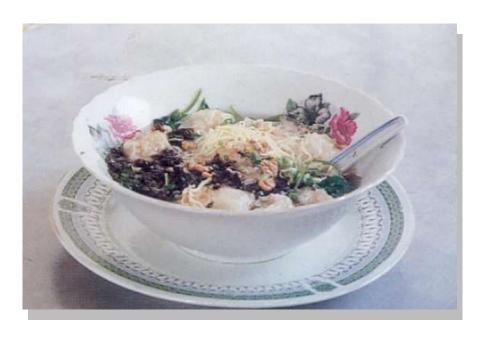
#### Strategy

This casual cooking party suits a small group of six to eight, which may include kids. Make the filling in advance, and then demonstrate how to fill the wrappers. After a few attempts it is easy for a group to produce more won ton than they can eat at one time. Freeze extras or send guests home with leftovers as party favors. Start by making the dumplings together, and then take a break for an appetizer course of salad and dumplings. If time is short, serve purchased frozen pot stickers or gyoza instead. After the first course, move on to wrapping the won ton. Or wrap all the dumplings and won ton at once, clean up, and eat both together in one big feast that perfectly reflect this party's spirit of community and cooperation.

### **How to Make Dumplings**

#### 3 Easy Steps

- 1. Place 1 scant tablespoon filling in center of wrapper. Moisten wrapper edge with water.
- 2. Bring opposite sides of wrapper together over filling and pinch together only in center.
- 3. On dumpling's top, fold two pleats toward center on each side of center; press edges to seal.



### **Debbie's Dumplings**

Prep and cook time: About 2 ¼ hours; less time with several people filling dumplings.

Notes: You can prepare through step 2 up to 12 hours ahead; cover and chill. To store up to 3 months, freeze until firm, about 2 hours, then pack airtight in bags. To speed up cooking, use two pans and cook two batches at a time.

Makes 4-5 dozen; 16 to 20 appetizer servings

1 pound ground turkey

1 large egg

34 cup finely chopped fresh shitake mushroom caps

3/4 cup chopped Napa cabbage

½ cup chopped water chestnuts

½ cup thinly sliced green onions

1 tablespoon cornstarch

2 teaspoons grated fresh ginger

About 1/4 cup soy sauce

1 tablespoon oyster sauce (or more soy sauce)

2 tablespoons of dry white wine or gin

½ teaspoon salt

½ teaspoon sugar

1/4 teaspoon ground white pepper

About 60 gyoza or pot sticker wrappers (10 to 32-oz; varies with thickness)

3 to 6 tablespoons vegetable oil

Rice vinegar

Chili oil

- In a bowl, mix turkey, egg, mushrooms, cabbage, water chestnuts, green onions, cornstarch, ginger, 3 tablespoons soy sauce, oyster sauce, wine, salt, sugar, and pepper until well blended.
- To assemble each dumpling, fill a small bowl with water. Place one wrapper on a flat surface; cover remaining wrappers with plastic wrap to keep pliable. Place a scant tablespoon of filling in center of wrapper. With your fingers, moisten the edge of wrapper all the way around with water, then bring opposite edges together over filling and pinch edges together only in the center. On front side of dumpling, make two pleats on each side of center, folding to the center, and press all edges to seal. Set dumpling, seam side up so dumpling sits flat, on a lightly floured baking sheet. Cover with plastic wrap while you fill remaining wrappers.
- To cook each batch, set a 10 to 12 inch nonstick frying pan over medium-high heat. When hot, coat bottom of pan with 1 tablespoon vegetable oil. Set dumplings, seam side up and a little apart, in a single layer in pan. Cook until bottoms are golden brown, 3-5 minutes. Add 1/3 cup of water, cover pan tightly, reduce heat to medium-low, and cook until filling is no longer pink in the center (cut to test), 3-6 minutes (10-11 minutes if frozen). Uncover and, if there is still liquid in pan, continue cooking over medium-high heat until liquid is evaporated.
- Using a wide spatula, transfer dumplings to a heatproof platter. Serve, or cover and keep warm in a 200 degree oven. Repeat to cook remaining dumplings.
- Serve with soy sauce, rice vinegar, and chili oil for dipping.

### **Sesame Cabbage Salad**

Prep time: About 20 minutes, plus at least 1 hour to chill

Notes: Roasted sesame seeds are sold in some supermarkets and in Asian grocery stores. If you can not find them, roast your own: stir in a frying pan over medium heat until golden, 5-6 minutes. If desired, assemble salad in a glass bowl to show off the colorful layers.

#### Makes 6-8 servings

1 English cucumber (1 lb.)
1 cup thinly slivered red onion
Sesame dressing (below)
4 cups finely shredded Napa cabbage (8-oz)
4 cups finely shredded red cabbage (8-oz)
1/3 cup thinly sliced green onions
1/4 cup chopped fresh cilantro
2 tablespoons roasted sesame seeds



- Rinse and thinly slice cucumber. In a bowl, mix cucumber, onion, and sesame dressing. Cover and chill at least 1 hour or up to 1 day.
- Up to 1 hour before serving, layer Napa cabbage and red cabbage in a large bowl. Pour marinated cucumber mixture over the top. Sprinkle with green onions, cilantro, and sesame seeds. Just before serving mix well.

### **Sesame Dressing**

In a small bowl or 1-cup glass measure, mix:

½ cup rice vinegar
2 tablespoons sugar
1 tablespoon vegetable oil
1 tablespoon Asian (toasted) sesame oil
¾ teaspoon salt
¼ teaspoon ground white pepper

Makes about 3/4 cup

### **Chinese Broccoli**

Prep and cook time: About 15 minutes

Notes: Chinese broccoli is slightly more bitter than the common variety and has smaller florets. It is sold in some supermarkets and in Asian grocery stores.

Makes: 6-8 servings

- Rinse 1 to 1½ pounds Chinese broccoli (gai lan) or regular broccoli. Pull off and discard any yellow or damaged leaves; trim off and discard stem ends. If stalks have a tough, fibrous skin, peel it off. If stalks are thicker than ½ inch, cut lengthwise to that size. Cut stalks, including leaves and florets, into 2- to -3- inch lengths.
- In a 5 to 6 quart covered pan over high heat, bring about 2 quarts of water to a boil. Add broccoli and cook, uncovered, just until barely tender to bite, 3-5 minutes. Drain. Pour onto a platter.
- In a small pitcher or bowl, mix 2 tablespoons soy sauce and 2 teaspoons Asian (toasted) sesame oil. Drizzle over broccoli.





by Linda Lau Anusasananan, food styling by Valerie Aikman-Smith

Fondue starts with a pan and a heating element. The contents of the pan determine the foods to use for dunking or cooking, as well as the peripheral collection of sauces, if any. A single setup best suits a party of two to six – so all have ready access to the action. Multiply the scale of the event simply by duplicating the fondue arrangement at other tables. Long fondue forks or skewers serve as cooking utensils. Each person needs a plate for collecting tidbits, and plenty of napkins.

#### **Bouillabaisse Fondue**

Prep and cook time: About 30 minutes

Notes: Use a cooking pan, metal chaffing dish without the water bath jacket, a metal fondue pan, or an electric fondue pan with heat turned to high.

Makes: 4 - 6 servings

12 to 18 red thin-skinned potatoes (1 ½ inches wide), scrubbed ½ pound boned, skinned, firm-flesh fish such as halibut ½ pound sea scallops ½ pound shrimp (31 to 40 per pound), shelled and deveined Bouillabaisse broth (recipe follows)
Rouille (recipe follows)
Crotons (recipe follows)

- In a 3 to 4 quart pan over high heat, bring about 1 quart water to boil. Add potatoes. Cover and simmer until potatoes are tender when pierced, 15-20 minutes. Drain; keep warm.
- Meanwhile, rinse fish, scallops, and shrimp; pat dry. Cut fish into ¼ inch thick slices about 2 inches long. Cut scallops crosswise into ¼ inch slices. Cut shrimp in half lengthwise. Arrange fish, scallops, and shrimp on a flat dish.
- In a 3 quart chaffing dish or pan over high heat, bring all the broth to a boil. If using a fondue pan, fill it halfway with boiling broth (keep remaining broth hot; cover and set over lowest heat on range).
- Set container over an ignited alcohol or canned solid-fuel flame. Adjust for maximum heat. Place potatoes, seafood, rouille, and croutons alongside.
- Spear potatoes or seafood, 1 piece at a time, on fondue forks or thin skewers (metal or wood) and immerse in broth. Cook potatoes until warm or hot, and seafood until barely opaque in thickest part, 30 seconds to 1 minute. Dip hot foods into rouille to taste, or spread rouille onto croutons to eat. If broth stops simmering, return to high heat on a range burner until boiling. Return to fondue burner. As broth in 2 quart pan evaporates, add remaining broth.
- When potatoes and seafood are consumed, ladle cooking broth into bowls. Spread any remaining croutons with remaining rouille; eat while sipping broth.

#### **Dulce de Leche Fondue**

Dulce de Leche, a thick caramel, clings sweetly to bits of cake and fruit.

Prep and cook time: About ½ hour

Notes: If making up to a day ahead, cover and chill; reheat to serve. This fondue is inclined to scorch, so keep heat low. Porcelain-glazed cast-iron and ceramic pans used with a heat diffuser, and pans nested in hot water, maintain the most even temperature.

Choose two kinds of fruit – apples, bananas, dried apricots, firm-ripe pears, grapes, pineapples, strawberries. Cut fruits that discolor readily just before serving, such as apples, bananas, and pears, and brush pieces with lemon juice.

Makes: About 1 cup; 4 servings

½ cup finely chopped pecans (optional)

½ cup sugar

1 cup whipping cream

2 to 4 tablespoons rum (optional)

3 to 4 cups bite-sized pieces fruit

1 ½ cups of ¾ inch chunks angel food or pound cake (optional)

- In a 10-12 inch nonstick frying pan over medium heat, frequently stir pecans until lightly toasted, 4-5 minutes; pour into small bowl.
- In the same pan over high heat, shake and tilt sugar often until melted and amber colored, about 3 minutes, take care not to scorch.
- Remove from heart and add whipping cream and rum (mixture foams). Return pan to
  medium heat and stir until caramel is dissolved and smooth; boil vigorously, stirring
  occasionally, until mixture thickly coats a spoon, about 10 minutes.
- Pour into a 1½ to 2 cup ceramic fondue pan, other heavy metal pan, or metal chaffing dish in a water bath jacket. Set over a votive candle or ignited alcohol or canned solid-fuel flame. Adjust heat to lowest setting under fondue pan, to medium under chaffing dish.
- Spear fruit or cake, 1 piece at a time, on fondue forks or thin skewers (metal or wood) and swirl through duce de leche fondue (stir across bottom frequently to prevent scorching), lift out, and let drip briefly over pan. Sprinkle bites with a few nuts, as desired.

### Stout and White Cheddar Fondue

These recipes were prepared by Stein Erikson Resort executive chef Zane Holmquist

1 shallot, quartered

2 cloves garlic, halved

1 (12-0z) bottle stout

½ cup chicken broth

2 tablespoons cornstarch

2 tablespoons water

12-oz aged white cheddar cheese, shredded (3 cups)

1/8 teaspoon freshly ground pepper

#### For Dipping

Cooked ham cubes Rye bread pieces Steamed broccoli florets Cornichons Seedless grapes Cocktail onions

Rub bottom and sides of heavy fondue pot with cut sides of shallot and garlic cloves; discard cloves. In pot combine stout and chicken broth. Bring to boil over medium-high heat. Combine cornstarch and water; add all at once to stout mixture; cook and stir until thickened and bubbling. Reduce heat to medium-low. Gradually stir in shredded cheese, stirring after each addition until cheese is melted. Stir in pepper. Place over fondue burner and serve with assorted dippers. Fondue will thicken as it hoods over burner.

Makes 3 cups, or about 10-12 appetizer servings.



### Stein Eriksen's Classic Fondue

- 1 clove garlic, halved
- 1 ½ cups dry white wine
- 1 cup whipping cream
- 4 teaspoons cornstarch
- 4 teaspoons water
- 5 ounces Emmenthaler cheese, shredded (1 ¼ cups)
- 4 ounces Gruyere cheese, shredded (1 cup)
- ½ teaspoon freshly ground nutmeg

Salt

Freshly ground white pepper

2 tablespoons Kirchwasser

#### For Dipping

Country Italian bread cubes Apple and pear sections

Rub bottom of heavy medium saucepan with garlic. Discard garlic, add wine and cream; bring to boil. Stir together cornstarch and water; stir into cream mixture. Cook and stir until slightly thickened and bubbling. Gradually add cheese; stir until melted. Stir in nutmeg, salt, and white pepper to taste. Stir in Kirchwasser. Pour into fondue pot; place over fondue burner. Fondue will thicken as it holds over burner. Serve with dippers.

Makes 3 ½ cups or 10-12 appetizer servings.



### **Paper-Plate Angels**

from Martha Stewart Christmas Workshop







Chilistiwas clays

Perfect for a children's table, these demure angels are made with 6-inch plain white paper plates.

- 1. Trace the template onto a plate with a fluted edge, and cut out with a utility knife. The two cuts for the wings are different, one made from inside out, and the other from outside in. Embellish the edge of the plate with one or two decorative hole punches.
- 2. With the angel facing you, shape her skirt into a circle; slide the outside cut over the inside one to make wings. Curl some paper around a narrow rod, such as a skewer, and make a name card. Secure it in her hands with a dab from a glue stick.



Buy garland and add fruit utilizing toothpicks to help stop fruit from rolling.



The power of candles!





"A good party is a gift of love – A demonstration that you care enough To give your time And energy to others"





Step 1. Buy silk roses (available at craft shops) and remove the petals from the stems, trimming them with floral shears if necessary – or buy loose silk petals.

Step 2. Using the foam paintbrush, dab a thin layer of glue around the top rim of the container. Press the base of the first rose petal onto the glue, letting the top of the petal extend over the rim; press additional petals onto the glue, overlapping one over another.

Step 3. Once you have covered the rim, brush a small amount of glue over the bases of petals, for a secure hold (the glue dries clear). Brush another thin layer of glue on the outside of the container below the attached petals, and press on more petals by their bases, concealing the glued portion of the top layer with the tips of petals. Don't press any petal tops into glue. Continue until the container is covered. At he bottom row, tuck petals underneath, dabbing a bit of glue on the container's side and base.



# Pussy Willow Bouquet

Herald spring's arrival with one of nature's earliest reminders that the garden will flourish again. Velvety catkins of *Salix caprea*, pussy willow, appear early in the spring. The branches can be cut when still only in bud and forced indoors, but we gather branches that were already showing catkins, and placed them in mercury-glass vase filled with tepid water. Linear pussy willow branches need little arranging they will naturally fan out to fill the vase. Crosscut the woody stems at the base to help them take up water.







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During the holiday season, most of us don't have time to make elaborate flower arrangements. Sure, you could order bouquets from a florist, or tumble out of bed on Thanksgiving Day to raid your garden for plant material before popping the turkey in the oven. Or you can create your own living bouquets like the ones shown here. They couldn't be easier: all you do is slip readily available plants into household containers such as baskets, bowls, or tureens, then cover their nursery pots with damp sphagnum moss. Once you've rounded up the ingredients, these arrangements go together quickly: only four minutes from start to finish.

Best of all, these arrangements can last for three weeks or longer. Then you can take them apart and give each plant a more permanent home in a pot or outdoors in a garden bed.

Choose a container first, and then shop for plants to match its colors and size. (Take color cues from the decor of the room where the arrangement will be displayed.)

Many of the plants, including chrysanthemums, florists' cyclamen, kalanchoes, 'Needlepoint' ivy, and ornamental peppers, are sold in the gift plant section of grocery stores; buy them while you shop for your holiday meal. For a broad selection of bedding plants, stop by a nursery where you're likely to find fail-winter bloomers such as calendula, flowering cabbage and kale, Johnny-jump-up, pansy, primrose, stock, sweet alyssum, and viola.

While shopping, color-coordinate your plants, matching the flowers or fruit with foliage. For example, bright orange Rieger begonias or flaming kalanchoe blooms play off the orange blush of croton leaves beautifully.





# **Miniature Pumpkin Vases**

It may be too late for jack-o'-lanterns, but pumpkin season is far from over. Cut the top off a pumpkin, scoop out the seeds, then group blossoms and berries in its watertight shell. If you use miniature pumpkins, keep the arrangement in proportion by using only one or two stems of each plant and cutting stems short so the blossoms hang just over the rim.









From Martha Stewart Living, December 1999/2000

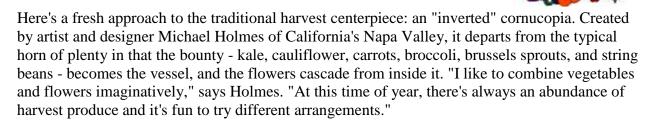


This simple arrangement will fill your home with the aroma of a winter walk in the woods. Pick a branch with interesting, sculptural lines and lots of fresh needles, and collect a few handfuls of pinecones to use as a frog to steady the branch. When you include woody plants like this in arrangements, cut the end that will be submerged with pruning shears; this allows it to absorb water more easily. Use a widemouthed glass vase so the pinecones are visible; fill with water, and set the branch firmly among the cones.



Sunset, Nov, 1998 by Ann Bertelsen

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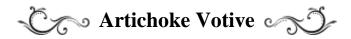
The fall centerpiece, an 18-inch cornucopia basket decorated with rows of vegetables, can be made in a couple of hours. It's suitable for either indoor or outdoor entertaining. Holmes usually celebrates Thanksgiving on his redwood deck. He dresses his table in style, using fine crystal and italian china, and adds artichoke votives for a romantic touch.

#### Harvest cornucopia

Our arrangement is made from an 18-inch cornucopia basket, available from craft stores or florists. For a smaller centerpiece, use a 16- or 14-inch basket. Various vegetables can be glued to the top and sides of the basket, but delicate, lacy leaves like kale work best on the rim. Long, spindly vegetables - such as string beans or asparagus - are effective for the tail. Use fresh flowers of your choice.

#### **MATERIALS**

- \* 18-inch cornucopia basket
- \* Glue gun and sticks
- \* Half-brick presoaked florist's foam
- \* Florist's tape
- \* 7-inch-diameter saucer
- \* Vegetables: kale (cut into 2-inch pieces), cauliflower florets (green and white), baby carrots, brussels sprouts (cut in half), broccoli florets, string beans
- \* Five strands of grapevines, curly willow, or delicate twigs
- \* Fresh flower options: safflower, coffee berry, amaranths, 'Blue Lace' scabiosa, burnt orange watsonia, German thistle, orange gerbera, seeded eucalyptus, yellow aster, rose
- 1. GLUE A STRAND OF KALE around the arched rim of the basket, covering the edge with the lacy part of the leaves. Glue a row of green cauliflower florets behind the frilly kale, securing with toothpicks until glue dries. Glue another row of kale, then carrots, brussels sprouts, broccoli, and white cauliflower until only about 3 inches of the basket is left uncovered. End with a row of kale.
- 2. GLUE STRING BEANS to the basket to form a tail, hiding the glued ends in the lacy strands of kale. Poke vines into the cluster of beans to emphasize the tail.
- 3. PUSH SAFFLOWERS and coffeeberries between the layers of vegetables to add color spots. (Go/den brown chrysanthemums and any seasonal berries will work as we//.) Tape florist's foam onto saucer and place inside the rim of the cornucopia.
- 4. PUSH FLOWERS into the foam so they cascade gracefully out of the basket in a pleasing mix of colors.



- 1. Pry open top petals of a raw artichoke, and with scissors, cut out the tender center petals until you reach the choke (fuzzy center). Squeeze a few drops of lemon juice into the hole to prevent the inner petals from turning brown.
- 2. Insert glass votive and drop in candle. Refrigerate overnight if not using immediately.

# **Artichoke or Orange Clove Twinkler**

#### Materials:

Knife, whole cloves, beeswax candle, whole artichoke or orange

#### Steps:

- 1. Cut the bottom of the orange or artichoke so it can sit flat.
- 2. Cut a hole in the center.
- 3. Scoop out the insides enough to fit a candle.
- 4. Decorate the rim of hole by pressing cloves into the orange or artichoke skin.
- 5. Insert beeswax candle in the center hole.

#### Voila!





Eggceptional Vases
Flower clusters in eggshells
Sunset magazine
Photo by: James Carrier

These pretty little vases, designed by Françoise Kirkman, are just right for small spring bouquets. Simple to make, they're eggshells that have been emptied, cleaned, filled with water, and placed in egg cups. Filled with clusters of small flowers and grouped together on a dining table or sideboard, these bouquets make a festive centerpiece. Or display them individually with a name card propped against each one for seating at spring parties.

**TIME:** 20 to 30 minutes

**COST:** \$2 to \$30 for each egg cup (total cost dependent on quantity used)

#### **DIRECTIONS**

- Gently knock one end of each egg on a counter so only the very top portion cracks.
- Carefully peel off enough shell to create a hole 3/4 to 1 inch wide.
- Dump the yolks and whites into a bowl to save for your next breakfast or baking project.
- Gently but thoroughly rinse the inside of each shell.
- Fill eggs partway with water.
- Poke small flowers into the "vases." Good choices are baby's breath, *Chrysanthemum paludosum*, English or fairy primroses, forget-me-nots, linarias, nemesias, pansies, succulents, sweet peas, and violas.



# **Simplicity Fold**

Fresh and simple, this fold is appealing without being fussy. Try it for informal occasions, such as picnics or lunches.

# Step One

- Fold the napkin in half horizontally.
- Bring the top and bottom edges to meet in the middle.



# Step Two

Bring the lower edge to the top edge to form a narrow band.



#### Step Three

Starting a little short of the center point lengthwise, turn the right side diagonally under and down.



# Step Four

Turn the left side over at a diagonal so that it's side comes along that of the right.



# Step Five

Bring the left leg of the napkin up and across the right leg as shown.



#### **Waterfall Pleat**

A distinctive fold sure to impress guest, the waterfall pleat is simpler to create than it looks

Be sure to use a crisp, starched napkin.

#### Step One

- Start with a napkin laid flat.
- Bring the bottom long edge of the napkin up to the top edge to fold the napkin in half lengthwise.
- Fold the left side over to the right.
- Position the napkin in a diamond shape with the open points at the top.

#### Step Two

- Bring the first layer down to the bottom point.
- Crease the fold.

#### Step Three

Accordion-pleat the layer you just folded down to the crease line.

#### Step Four

- Fold the napkin in half to form a triangle.
- Turn the napkin so the folded line is at the bottom.

#### Step Five

- Tuck the side points into each other in the back.
- Stand the finished napkin on a plate, and fan the pleats outward.













# **Triangle Tuck**

Stash breadsticks, flowers or party favors inside this cleaver pouch.

Place it on the center or to the side of a plate, or use it on a buffet or sideboard.



#### Step One

- Fold the napkin in half horizontally.
- Position the folded edge at the bottom.
- Fold the napkin in half again from left to right to crease the centerline.
- Unfold the napkin.
- Bring the bottom right corner up to the top of the center crease line.



#### Step Two

Bring the top left corner down to the bottom of the center crease line.



#### Step Three

Place your finger on the bottom center crease, and fold the left corner up along the centerline to form another triangle.



- Tuck the remaining free corner deeply into the top edge of the folded triangle.
- Flip over the triangle.



# **A Little Romance**

When you make the effort to create a romantic dinner for two this fold is the perfect finishing touch

Appropriate for any heartfelt occasion.

#### Step One

- Bring the top and bottom edges of the napkin to meet in the middle.
- Now bring the bottom edge almost up to the top, leaving about 1/2 inch exposed.



Place your finger at the center bottom, and fold both sides up to meet in the middle.

#### Step Three

- Turn the napkin over, keeping the point toward you.
- Fold in each of the four top corners to form the top of the heart.
- Pressing the final folds helps keep the shape.
- Flip the napkin over.









#### **Place Card Holder**

Personalize a place setting with a place card tucked into a graceful fold.

You'll need a fairly heavy fabric such as damask linen or a good deal of starch to successfully hold the card in place.

#### Step One

- Fold the napkin into thirds.
- Fold the long rectangle in half, creasing the center point.
- After you've created a crease, open up the rectangle as shown.



#### Step Two

Hold the center point of the bottom edge with your finger, and fold the left half of the strip up diagonally.

Align the edge with the center crease.

Repeat with the right half of the napkin.

Flip the napkin over.



#### Step Three

- Roll the two flaps tightly until they meet the fold, then carefully flip the napkin again, keeping the rolls in place.
- Fold the right-hand side down toward the bottom point, so the roll lines up with the central vertical fold.
- Fold the left-hand side down to the bottom point so the two rolls line up alongside one another.
- Slide your place card between the two rolls.



# **Cutlery Wrap**

An easy finishing touch for any informal setting, this fold can be used at a place setting or buffet.

A cotton print napkin is ideal for this soft, flexible fold.

#### Step One

- Fold the napkin in half diagonally.
- Fold the napkin in half again to create a smaller triangle.
- Position the napkin with the folded edge on the right.

# Step Two

- Lift up the top layer of fabric.
- Place a finger inside the pocket.
- Spread and flatten the napkin as shown.
- Turn the napkin over, and repeat on the opposite side.
- You will have created two squares.

# Step Three

Position the napkin with the open edges at the top.

## Step Four

- Fold up the bottom point slightly.
- Crease the fold with your finger.

#### Step Five

Fold the left side over as shown.

# Step Six

Fold the right side over, tucking the corners into each other.















# Twice as Nice

Napkins with contrasting patterns and colors were used to create this striking look.

Use lightweight napkins to avoid bulk.

You'll need the napkins to be almost exactly the same size.

#### Step One

- Lay the napkins flat with wrong sides together.
- Fold the left side to the center.



# Step Two

Bring the right edges over to the left past the folded edge.



#### Step Three

- Loosely roll the left edges to the right, creating a vertical roll.
- Roll the edges to the center of the rectangle.
- Flatten the roll with your and.
- Fold the napkin in half.



# **Taper Roll**

This fold is very easy to make and is a great look for a solid-colored napkin.

To imitate the shape of a taper candle, roll your napkin and place it upright at the table or buffet.



# Step One

- Fold the napkin in half diagonally.
- Place the open point at the top.



# Step Two

Fold up the bottom edge to form a narrow cuff.



# Step Three

- Turn the napkin over.
- Pick up one of the points on the cuff, and roll it tightly from one side to the opposite side.



- Tuck the free corner into the folded edge.
- This will prevent the roll from coming undone and provide a solid base for the taper to stand upright.



# Summer's Eve

This simple, fresh fold is so easy to make, you do not need to wait for company to come to try it.

Use it with a simple floral print napkin for best effect.



# Step One

- Fold the napkin in half diagonally.
- Position the open points at the top.
- Fold the top point down to the bottom edge, and finger-press the fold.
- Open the fold, bringing the point to the top again.



# Step Two

- Fold the long bottom edge of the triangle up to the finger-pressed crease made in the center.
- Turn the bottom fold up once more to the center and crease.



#### Step Three

Turn the right point of the folded edge just to the left of the top point.



- Turn the left point of the folded edge over as shown.
- Turn the napkin over.



#### Pendant

Your guest will appreciate the artistic beauty of this fold, which compliments any flatware or table setting.

For best results, starch and press the napkin to highlight the crisp lines.



# Step One

- Bring the top and bottom edges in to meet in the center.
- Fold each corner point in toward the centerline.



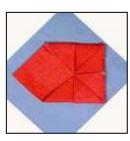
# Step Two

Fold both of the outer points to the center, creating a square.



### Step Three

Turn the napkin over and fold all the corners toward the center.



- Turn the napkin over.
- Lift the free center flaps up slightly so that they are not flush with the rest of the napkin.
- Slip your flatware service or an elegant flower under the flaps.



# Monogram

If you were lucky enough to inherit a set of monogrammed napkins or even find a set at a flea market, this fold gives you the chance to show it off.

Lacy or hemstitched edges also come front and center in this fold, so consider using it for any napkin with embellished edges.

#### Step One

- Fold the napkin into quarters.
- Position the open corners at the top.
- Fold the bottom point up.



#### Step Two

- Turn the napkin over.
- Fold in the left side at a slight angle.



#### Step Three

- Finish the fold by folding over the opposite side.
- If you like, slip the narrow end of the napkin into a napkin ring.
- Turn the napkin over to display the monogram.





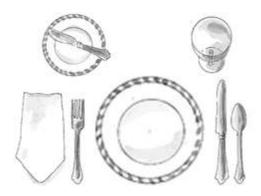
Preparing an elegant table setting is not a time consuming task, as most of the people think it to be. The flair and sophistication of an elegant setting can be brought to your dining table as well, no matter whether you are hosting a simple or a lavish feast. All you need is a little bit of creativity and the right choice of tableware. In addition to it, you should know how to coordinate the flatware, with the dishes. It is easy to set an elegant table within minutes, once you get a hang of it. Read on to explore some great ideas for an elegant table setting.

#### **Elegant Table Setting Ideas**

- Attractive stemware glasses and stoneware dishes will be the perfect choice for an elegant table setting. You don't have to buy them at an expensive department store. Search for tableware sets at garage sales and discount stores, where they are available at reasonable prices.
- To serve a full course meal, you will require flatware, dishes and glasses. A typical five piece flatware includes a soup spoon, tea spoon, salad fork, dinner fork and knife. In order to complement these, you will require a cup, saucer, bread plate, salad plate/bowl and dinner plate.
- Another important inclusion is a tablecloth made of linen. The tablecloth that you use should be ironed properly. An elegant table setting also includes a floral bouquet, which can act as the centerpiece.
- The glasses, in which chilled beverages are served, should be placed on the right side of the dinner plate, which is kept at the center.
- The knife shall be placed at the right hand side of the dinner plate and the fork, positioned on the left side.
- Keep the salad plate/bowl on the top side of the dinner plate.
- The napkin, neatly folded, should be placed over the dinner plate. Napkins neatly wrapped in rings will further add to the sophistication of the table.
- China tea cups and saucers are wonderful additions to an elegant table setting. They can be used for after dinner tea or coffee drink.
- You may place scented decorative candles on the table. This will add to the elegance of the entire setting.
- Fresh seasonal flowers can make beautiful centerpiece for the table. You can also make a centerpiece on your own by filling a bowl with fresh petals of flowers, floating in water. Prepare the decorative item depending upon the size of the table. Make sure that the centerpiece doesn't obstruct the view of your guests.



Table Setting Guide: Basic Place Setting

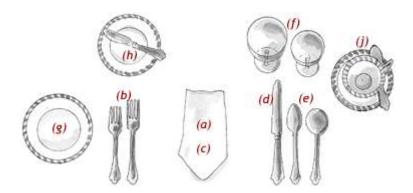


For a basic table setting, here are two great tricks to help you – or your kids – remember the order of plates and utensils:

- 1. Picture the word "FORKS." The order, left to right is: F for Fork, O for Plate (the shape!), K for Knives and S for Spoons. (Okay you have to forget the r, but you get the idea!)
- 2. Holding your hands in front of you, touch the tips of your thumbs to the tips of your forefinergers to make a lower case 'b' with your left hand and a lower case 'd' with your right hand. This reminds you that 'bread and butter' go to the left of the place setting and 'drinks' go on the right. Emily Post could have used that trick she was often confused about which bread and butter belonged to her—and sometimes she used her neighbor's! In which case, when it was called to her attention, she would say to the dismayed lady or gentleman, "Oh, I am always mixing them up. Here, please take mine!"
- 3. Some other things to know:
- Knife blades always face the plate
- The napkin goes to the left of the fork, or on the plate
- The bread and butter plate and knife are optional

### Table Setting Guide: Informal Place Setting

When an informal three-course dinner is served, the typical place setting includes these utensils and dishes:



Our illustration shows how a table would be set for the following menu:

- Soup course
- Salad or first course
- Entrée
- Dessert

*Dinner plate:* This is the 'hub of the wheel' and is usually the first thing to be set on the table. In our illustration, the dinner plate would be placed where the napkin is, with the napkin on top of the plate.

Two Forks: The forks are placed to the left of the plate. The dinner fork, the larger of the two forks, is used for the main course; the smaller fork is used for a salad or appetizer. The forks are arranged according to when you need to use them, following an 'outside-in' order. If the small fork is needed for an appetizer or a salad served before the main course, then it is placed on the left (outside) of the dinner fork; if the salad is served after the main course, then the small fork is placed to the right (inside) of the dinner fork, next to the plate.

*Napkin:* The napkin is folded or put in a napkin ring and placed either to the left of the forks or on the center of the dinner plate. Sometimes, a folded napkin is placed under the forks.

*Dinner knife:* The dinner knife is set immediately to the right of the plate, cutting edge facing inward. (If the main course is meat, a steak knife can take the place of the dinner knife.) At an informal meal, the dinner knife may be used for all courses, but a dirty knife should never be placed on the table, placemat or tablecloth.

*Spoons:* Spoons go to the right of the knife. In our illustration, soup is being served first, so the soupspoon goes to the far (outside) right of the dinner knife; the teaspoon or dessert spoon, which will be used last, goes to the left (inside) of the soupspoon, next to the dinner knife.

*Glasses:* Drinking glasses of any kind – water, wine, juice, ice tea – are placed at the top right of the dinner plate, above the knives and spoons.

Other dishes and utensils are optional, depending on what is being served, but may include:

Salad plate: This is placed to the left of the forks. If salad is to be eaten with the meal, you can forgo the salad plate and serve it directly on the dinner plate. However, if the entrée contains gravy or anything runny, it is better to serve the salad on a separate plate to keep things neater.

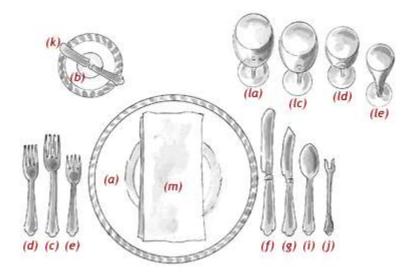
*Bread plate with butter knife:* If used, the bread plate goes above the forks, with the butter knife placed diagonally across the edge of plate, handle on the right side and blade facing down.

Dessert spoon and fork: These can be placed either horizontally above the dinner plate (the spoon on top with its handle facing to the right; the fork below with its handle facing left); or beside the plate. If placed beside the plate, the fork goes on the left side, closest to the plate (because it will be the last fork used) and the spoon goes on the right side of the plate, to the right of the dinner knife and to the left of the soupspoon.

Coffee cup and saucer: Our illustration shows a table setting that would be common in a restaurant serving a large number of people at once, with coffee being served during the meal. The coffee cup and saucer are placed above and to the right of the knife and spoons. At home, most people serve coffee after the meal. In that case the cups and saucers are brought to the table and placed above and to the right of the knife and spoons.

#### Table Setting Guide: Formal Place Setting

The one rule for a formal table is for everything to be geometrically spaced: the centerpiece at the exact center; the place settings at equal distances; and the utensils balanced. Beyond these placements, you can vary flower arrangements and decorations as you like.



The placement of utensils is guided by the menu, the idea being that you use utensils in an "outside in" order. For the illustrated place setting here, the order of the menu is:

• Appetizer: Shellfish

• First Course: Soup or fruit

Fish Course

• Entrée

Salad

*Service Plate:* This large plate, also called a charger, serves as an under plate for the plate holding the first course, which will be brought to the table. When the first course is cleared, the service plate remains until the plate holding the entrée is served, at which point the two plates are exchanged. The charger may serve as the under plate for several courses which precede the entrée.

Butter plate: The small butter plate is placed above the forks at the left of the place setting.

*Dinner fork:* The largest of the forks, also called the place fork, it is placed on the left of the plate. Other smaller forks for other courses are arranged to the left or right of the dinner fork, according to when they will be used.

Fish fork: If there is a fish course, this small fork is placed farthest to the left of the dinner fork because it is the first fork used.

*Salad fork:* If salad is served after the entrée, the small salad fork is placed to the right of the dinner fork, next to the plate. If the salad is to be served first, and fish second, then the forks would be arranged (left to right): salad fork, fish fork, dinner fork.

*Dinner knife:* The large dinner knife is placed to the right of the dinner plate.

Fish knife: The specially shaped fish knife goes to the right of the dinner knife.

Salad knife: (Note: there is no salad knife in the illustration.) If used, according to the above menu, it would be placed to the left of the dinner knife, next to the dinner plate. If the salad is to be served first, and fish second, then the knives would be arranged (left to right):dinner knife, fish knife, salad knife.

*Soup spoon or fruit spoon*: If soup or fruit is served as a first course, then the accompanying spoon goes to the right of the knives.

Oyster fork: If shellfish are to be served, the oyster fork is set to the right of the spoons. Note: It is the **only** fork ever placed on the right of the plate.

Butter knife: This small spreader is paced diagonally on top of the butter plate, handle on the right and blade down.

Glasses: These can number up to five and are placed so that the smaller ones are in front. The water goblet (la) is placed directly above the knives. Just to the right goes a champagne flute (lb); In front of these are placed a red (lc) and/or white (ld) wine glass and a sherry glass (le)

*Napkin*: The napkin is placed on top of the charger (if one is used) or in the space for the plate.

# In general:

- Knife blades are always placed with the cutting edge toward the plate.
- No more than three of any implement is ever placed on the table, except when an oyster fork is used in addition to three other forks. If more than three courses are served before dessert, then the utensil for the fourth course is brought in with the food; likewise the salad fork and knife may be brought in when the salad course is served.
- Dessert spoons and forks are brought in on the dessert plate just before dessert is served.



Don't let them just sit there grinning like jack-o'-lanterns. Put them to work in the kitchen.



Parade these petite pumpkins across your Thanksgiving table for a festive harvest look. Not only are they decorative containers but they are also edible (including skin, if tender). Fill their centers with relish, vegetables, or custard.

Use either miniature pumpkins (such as Jack Be Little or Munchkins), or the small golden mottled squash called Sweet Dumpling. Bake or steam either kind until tender, then scoop out seeds and fill with your favorite filling. They reheat well if made ahead.



# **Cooked Petite Pumpkin Shells**

Rinse 8 miniature pumpkins (Jack Be Little or Munchkin) or Sweet Dumpling squash (each 6 to 8 oz.). Pierce deeply with a knife or sharp fork several times.

*To bake*. Set pumpkins in a 9- by 13-inch baking pan. Bake, covered, in a 375 degree oven until pumpkins are tender when pierced, 45 to 60 minutes.

*To steam.* Set pumpkins (a few at a time, if they all don't fit) on a rack above about 1 inch water in a wok or about 5- to 6-quart pan. Cover pan and bring water to a boil; steam until pumpkins are tender when pierced, 15 to 20 minutes.

Let cool and, when comfortable to touch, cut out tops about 2 inches wide with a small, sharp knife; set tops aside. With a small spoon, scoop seeds from pumpkins and discard. If made ahead, cover and chill until the next day.

Makes 8 cooked pumpkin shells.

# **Petite Pumpkins with Apricot Chutney**

1 tablespoon salad oil

1 large onion, chopped

1 tablespoon minced fresh ginger

1 tablespoon mustard seed

1 teaspoon curry powder

1/8 teaspoon cayenne

2 cups (12 oz.) coarsely chopped dried apricots

2/3 cup golden raisins

½ cup cider vinegar

1/3 cup sugar

Salt

1/3 cup chopped fresh cilantro (coriander)

8 cooked petit pumpkin shells (directions precede)

In a 3- to 4-quart pan, combine oil, onion, and ginger; stir over medium-high heat until onion is fairly browned, 8 to 10 minutes. Add mustard seed, curry powder, and cayenne, stir over low-heat until spices are fragrant, 1 to 2 minutes. Add apricots, raisins, vinegar, and sugar; cover and cook over low-heat, stirring occasionally, until liquid is absorbed, about 7 minutes. Add salt to taste. If made ahead, cool, cover, and chill up to 3 days. Stir in cilantro before serving.

Fill warm or cool pumpkin shells to the rim with warm or cool apricot chutney. Set lids on top or alongside.

Makes 8 servings.



# **Petite Pumpkins with Spiced Squash**

3 pounds banana squash

1/4 cup (1/8 lb.) butter or margarine, at room temperature
2 tablespoons maple syrup or honey
1 teaspoon ground coriander

1/4 teaspoon ground nutmeg
Salt
8 cooked petite pumpkin shells (directions precede)

Place banana squash cut side down in a 9-inch-square pan. Bake, covered, in a 375 degree oven until squash is tender when pierced, 45 to 55 minutes.

Meanwhile, beat together butter, syrup, coriander, and nutmeg. Scoop cooked squash from shells into a food processor or bowl; add ½ the spiced butter. Whirl or mash squash until smooth. Add salt to taste. Fill pumpkins almost to rim with the squash mixture. If made ahead, cover and chill pumpkins and remaining butter until the next day.

*To bake.* Set pumpkins in a 9- by 13-inch baking dish or pan; lids do not need to be reheated. Cover pan and bake in a 350 degree oven until hot in center, 20 to 45 minutes.

*To steam.* Set pumpkins directly on a rack, a few at a time if they don't all fit, over about 1 inch of water in a 5- to 6-quart pan or wok. Drape foil over pumpkins so condensation does not drip into squash. Pumpkin lids do not need to be reheated. Cover pan and bring water to a boil. Steam until squash is hot in center, 12 to 15 minutes.

Carefully transfer pumpkins to a dish. Mound remaining spiced butter equally on each filled shell. Set lids on pumpkins or alongside. Serve hot.

Makes 8 servings.

# Pumpkin Pie in a Pumpkin

2 large eggs
1 can (16 oz.) pumpkin
3/4 cup firmly packed brown sugar
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground allspice
1/4 teaspoon salt (optional)
2/3 cup half-and-half (light cream)
1/2 cup orange juice
8 cooked petite pumpkin shells (directions precede)
Lightly sweetened, softly whipped cream (optional)
Shreds of orange peel (optional)

In a bowl, beat eggs to blend with pumpkin, sugar, cinnamon, ginger, allspice, and salt. Stir in half-in-half and juice. Fill shells almost to rim with pumpkin filling; you do not need to reheat lids.

*To bake.* Place the pumpkin shells in a 9- by 13-inch baking pan. Bake, uncovered, in a 350 degree oven until filling does not jiggle in center when gently shaken, 20 to 25 minutes.

*To steam.* Set pumpkins directly on a rack, a few at a time if they don't all fit, over about 1 inch of water in a 5- to 6-quart pan or wok. Pumpkin lids do not need to be reheated.

Drape foil over pumpkins to prevent condensation from dripping into filling. Cover pan and bring water to a boil. Steam until filling does not jiggle when gently shaken, 15 to 20 minutes.

Gently transfer pumpkins to a dish. Serve warm or cool. If made ahead, cool, cover, and chill up to 1 day. Garnish each pumpkin with whipped cream and orange peel. Set lids alongside, if desired.

Makes 8 servings.



#### Hawaiian Luau

(Battalion or Squadron size party)

#### Menu

Oven Kailua Pig (make ahead and freeze)

Hawaiian Short Ribs (make ahead and freeze – directions follow)

Chicken thighs teriyaki (make ahead and freeze)

Chow Mein

Sticky rice (borrow rice cookers)

Macaroni salad

Haupia

Shrimp or chicken or steak teriyaki kabob pupus

Pineapple

Sweet bread

Assorted beverages (including the famous Mai Tai – directions follow)

# **Directions and Atmosphere**

- Contact the Hawaii Department of Parks to secure permit to collect wild ginger and ti leaves, etc.
- Borrow a canopy, tables and chairs from the club.
- Borrow a large buffet style heating trays and chafing dishes.
- Purchase or borrow several tiki torches to place at perimeter of party area.
- Borrow large vases to hold ginger and other local flowers.
- Place white ginger in bathroom, smells sweeter than any other flower.
- Buy dozens of pineapples, for a buck a piece, use for decorations on tables to hold the teriyaki kabobs.
- Use a heavy duty staple gun to attach ti eaves and palm fronds to gates, walls, doorways, fences, etc.
- Go to the hardware store, learn to make luau lights and hang from canopy.
- Insist on Aloha shirts, have a competition for the worst shirt. A pineapple to the winner(s).
- Place a lei and a kiss on each guest as they arrive.
- Remember the Hawaiian music; Keali'i Reichel is a super choice.



### Plate Lunch (key volunteer working meeting)

#### Menu

Teriyaki bowl or chicken katsu Sticky rice Macaroni salad Macadamia nut cookies Coconut cream pie Kona Coffee Honolulu punch



- Contact a Hula halau and arrange for dancers, many accept a small donation to perform.
- Contact the Hale Koa for names of musicians and story tellers, the old Aunties are wonderful, they all know the history of U'lupau Crater and General's Beach.
- Arrange day trips to Coconut Island through the University of Hawaii Marine Biology Department.
- Learn to surf as a group in Waikiki.
- Buy leis in bulk at the airport car rental strip.
- Contact an Auntie at the airport lei station to teach your coffee group how to make leis, she will also you the protocol of lei giving.
- Plan to shop at the Aloha Station Flea Market and lunch at Sam Choy's Crab House.
- Take a day trip to the North Shore in the winter to see 20+ foot waves, a surf contest, lunch at Kua ina Burger and have a shave ice at Matusmoto's.
- For a wives coffee have Mu'u mu'u or pareau contests.

# **Hawaiian Short Ribs**

6 pounds short ribs
1 ½ cup shoyu (soy) sauce
½ cup water
½ cup sugar
½ teaspoon monosodium glutamate
1 inch piece peeled ginger root, mashed
3 tablespoons brandy or bourbon
1 clove garlic, mashed

In a large saucepan, place short ribs and water to cover; bring to a boil and cook for 1 hour (that's right, 1 hour), remove from heat and cool. Drain liquid; pat meat with paper toweling to dry. Combine remaining ingredients in deep narrow bowl; add ribs and marinate for 2 hours – longer when possible. Grill ribs, about 5 inches above hot coals, until golden brown and crisp.

Serves 6

# Mai Tai

1 (6-oz.) can Dole pineapple juice

2 tablespoons light rum

1 tablespoon dark rum

1 tablespoon orange-flavored liqueur

1 tablespoon lime juice

Crushed ice

Combine juice, rum and liqueur. Fill two 6-oz. Glasses with crushed ice. Pour Mai Tai over ice.

Serves 3.

# Chi Chi

½ cup Dole pineapple juice
3 tablespoons tequila
1 tablespoon orange-flavored liqueur
1 lemon wedge, squeezed
Crushed ice
1 ½ tablespoons grenadine

Mix pineapple juice, tequila, liqueur, lemon juice and crushed ice; pour into glasses and stir. Slowly add grenadine and allow to settle.

Serves 1.





Basil fits like a second skin as a seasoning for tomatoes, fresh or cooked. It is also comfortable in diverse dishes, from Italian pastas to Thai stirfries. This aromatic, tender herb comes in a number of varieties. The most intense basic flavor is found in Genovese or Lettuce leaf. Other varieties carry the distinctive flavor of lemon, anise (licorice), or clove. Basil leaves, depending on variety, range in length from 5 inches down to less than ½ inch. The leaves range in color from bright greens to deep purples. One of the most popular uses for basil is in *pesto*: 4 parts basil leaves, 2 parts grated parmesan cheese, and 1 part olive oil whirled to a past in a blender or food processor. If desired, add garlic to taste.



### **Basil-Pine Nut Biscotti**

Preparation and Cook Time: About 1 1/4 hours

Notes: If making ahead, store cool biscotti airtight up to 5 days; freeze to store longer. Serve with soup or salad, or spread with a soft cheese for an appetizer.

Makes: About 3 dozen cross-cut pieces, about 2 dozen diagonal-cut pieces.

3/4 cup pine nuts

6 tablespoons butter or margarine, at room temperature

½ cup grated parmesan cheese

2 teaspoons crumbled dried basil

1 teaspoon grated lemon peel

2 large eggs

½ cup nonfat milk

2 cups all-purpose flour

2 teaspoons baking powder

- In an 8- or 9-inch-wide pan, bake pine nuts in a 350 degree oven until lightly browned, 8 to 10 minutes.
- In a large bowl, beat butter, parmesan, basil, lemon peel, and eggs until well blended. Stir in milk and nuts.
- Mix flour and baking powder; add to butter mixture. Stir to moisten thoroughly.
- On a lightly oiled 12- by 15-inch baking sheet, shape the dough into a rectangle about 15 inches long and 1 inch thick.
- Bake in a 359 degree oven 15 minutes. Remove from oven and, on pan, cut rectangle into about 1-inch-wide slices (crosswise for short biscotti, on a diagonal for longer pieces). Lay slices on a cut side; edges can touch.
- Reduce oven temperature to 325 degrees. Bake biscotti until lightly browned and dry and firm to touch, 40 to 50 minutes. Transfer biscotti to racks to cool. Serve or store airtight.

# Orange and Lemon Salad

Preparation Time: About 25 minutes

Notes: If blood oranges are not available, use naval oranges. If making ahead, let salad stand at room temperature up to 2 hours.

Makes: 8-10 servings.

6 to 8 blood oranges (about 2 ½ lb. Total)
2 lemons (about 10 oz. Total)
½ cup thinly sliced red onion
8 fresh basil leaves (about 3 in.), rinsed and finely slivered
1 to 2 tablespoons extra-virgin olive oil
Salt
Pepper fresh ground



- Holding the fruit over a bowl to catch the juice, with a knife cut off and discard peel and white membrane from oranges and lemons into 1/8-inch slices. Discard the seeds.
- On a platter, overlap orange slices, then top with overlapping lemon slices. Pour juices in bowl over fruit, and then scatter with onion and basil. Drizzle oil over salad. Season to taste with salt and pepper.

